Lacanche Range Cooker

SAULIEU
& SAVIGNY

LG 1132 G/ E/ CT - G/ D
LG 1142 G/ E/ CT - G/ D
LCF 1132 G/ E/ CT - G/ D
LVTR 1142 E/ CT - G/ D

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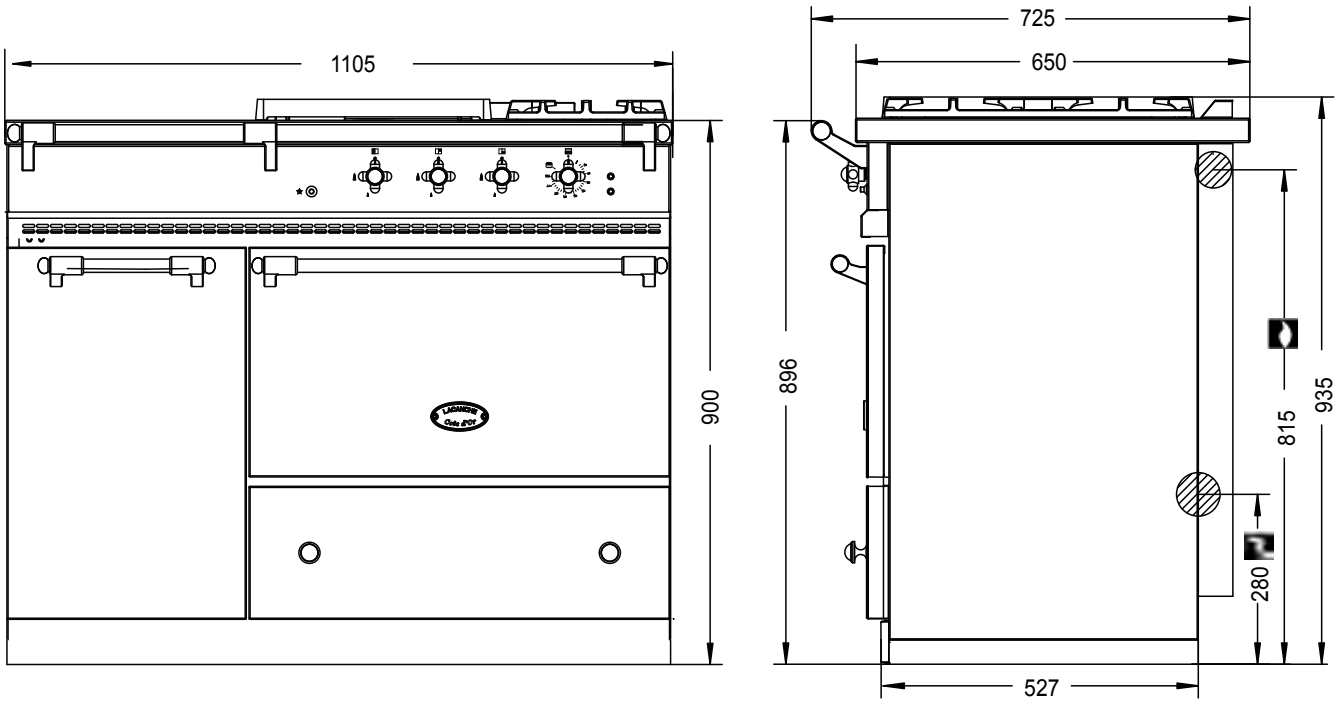
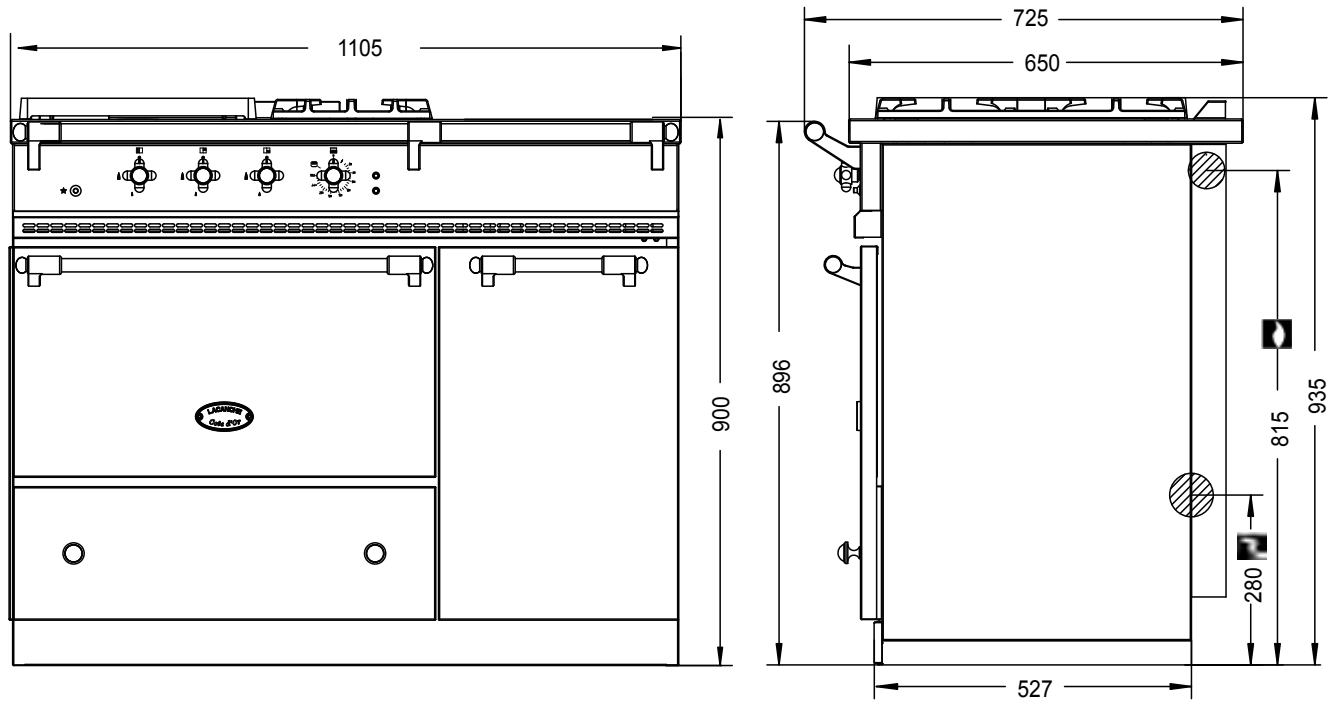
TECHNICAL DATA

SAULIEU & SAVIGNY CLASSIC AND TRADITIONAL : GAS HOBS

SAULIEU

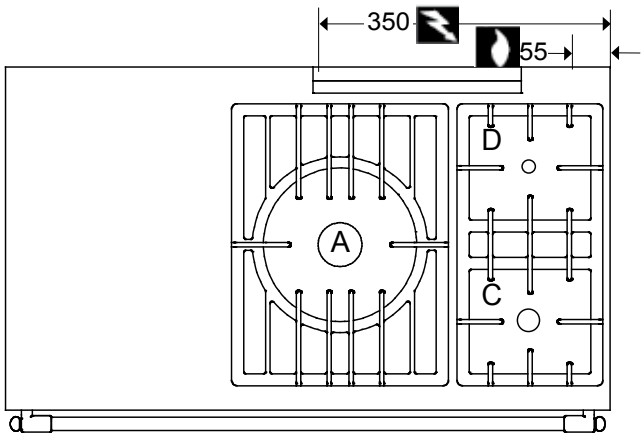


SAVIGNY



The height of the cooker is adjustable between 900 and 916 mm.

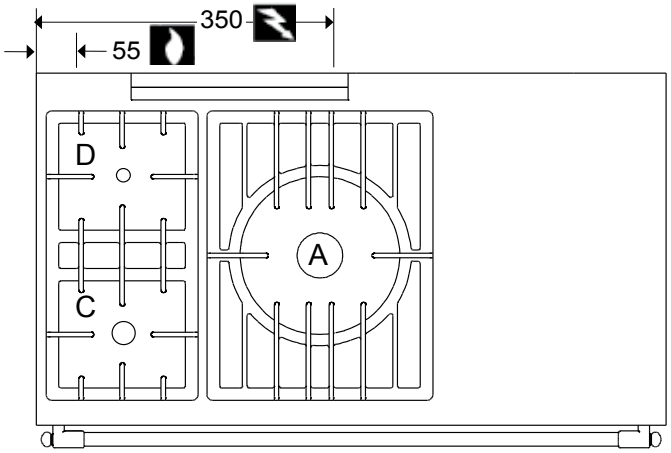
- ► Front body panels : Stainless steel or enamelled steel.
- ► Hob : Pressed stainless steel.



►SAULIEU : CLASSIC 3 BURNER GAS HOB

3 Gas Burners :

- 3 burners of different size and power (see hob **A**, **C**, **D** table **1**, appendix **0**).
- Individually controlled by a thermocouple safety valve.
- Electric push button ignition.



►SAVIGNY : CLASSIC 3 BURNER GAS HOB

3 Gas Burners :

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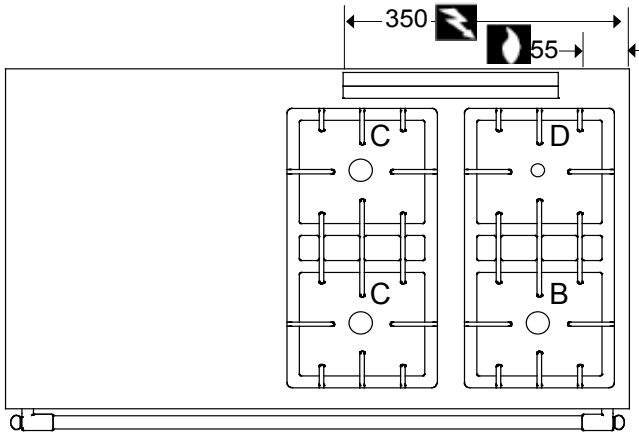
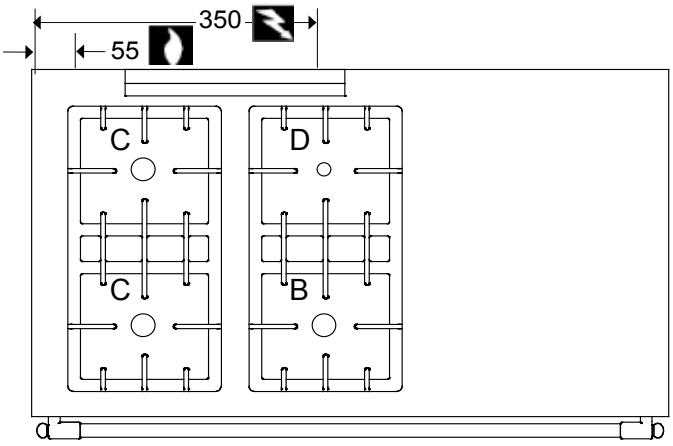


►SAULIEU : CLASSIC 4 BURNER GAS HOB

4 Gas Burner :

- 4 burners of different size and power (see hob **B**, **C**, **D** table **1**, appendix **0**).
- Individually controlled by a thermocouple safety valve.
- Electric push button ignition.

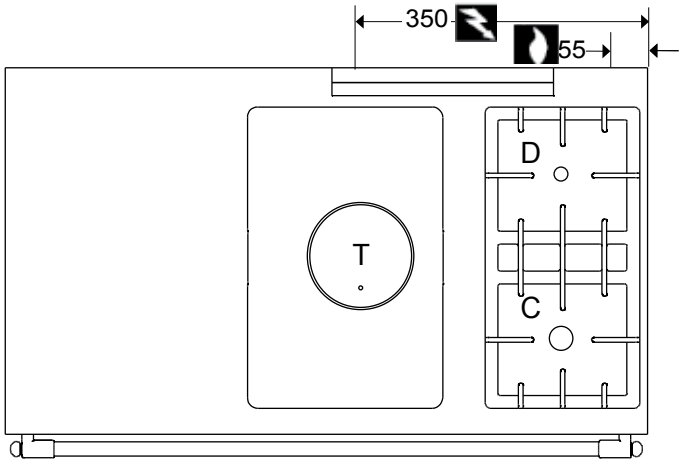


►SAVIGNY : CLASSIC 4 BURNER GAS HOB

4 Gas Burner :

- 4 burners of different size and power (see hob **B**, **C**, **D** table **1**, appendix **0**).
- Individually controlled by a thermocouple safety valve.
- Electric push button ignition.

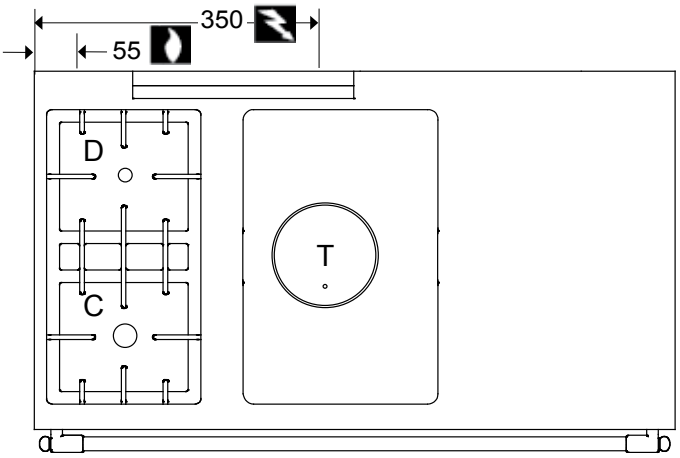
TECHNICAL DATA



►SAULIEU : TRADITIONAL GAS HOB

3 Gas Burners with simmer plate :

- 3 burners of different size and power (see hob **T**, **C**, **D** table **1**, appendix **0**)
- Large cooking zone equipped with a simmer plate 385 x 510 mm.
- Individually controlled by a thermocouple safety valve.
- Electric push button ignition.



►SAVIGNY : TRADITIONAL GAS HOB

3 Gas Burners with simmer plate :

- 3 burners of different size and power (see hob **T**, **C**, **D** table **1**, appendix **0**)
- Large cooking zone equipped with a simmer plate 385 x 510 mm.
- Individually controlled by a thermocouple safety valve.
- Electric push button ignition.

Gas connection **:** Tube ∅ 15/21, 1/2" gas thread, on male coupling

Electric connection, on terminal block at the rear of the appliance

TECHNICAL DATA

Gas Oven :

► Enamelled sheet metal.
► Dimensions L x H x P : 530 mm x 305 mm x 455 mm, 74 litre.
► 3 shelf levels with 70 mm spacing in between.
► Thermostatically controlled oven with thermocouple.
► Electric push button ignition.

Power : 4000 W – Supply 230 V 1N~ 50 Hz/ 400 V 3N~ 50 Hz

Static Electric Oven :

► Enamelled sheet metal.
► Dimensions L x H x P : 530 mm x 305 mm x 455 mm, 74 litre.
► 3 shelf levels with 70 mm spacing in between.
► Thermostatically controlled roof and base heating elements, safety thermostat.
► Fitted with an electric grill (2850 W).

Power : 2900 W – Supply : 230 V 1N~ 50 Hz/ 400 V 3N~ 50 Hz

Dual function Electric Oven :

► Enamelled sheet metal.
► Dimensions L x H x P : 530 x 305 x 405, 65 litre.
► 3 shelf levels with 70 mm spacing in between.
► Dual function (Static Electric or Convection) oven.
►Fitted with an electric grill (2850 W).

On Static Electric Oven Function :

The heating elements consist of a 1700 W element at the base and a peripheral 1200 W element in the roof which operate simultaneously.
Thermostatically controlled roof and base heating elements, safety thermostat.

Power : 2900 W – Supply : 230 V 1N~ 50 Hz/ 400 V 3N~ 50 Hz

On Convection Electric Oven Function:

The oven is heated by a circular element 2950 W in the back wall, surrounding a fan.
Thermostatically controlled circular heating element, safety thermostat.

Power : 2950 W – Supply : 230 V 1N~ 50 Hz/ 400 V 3N~ 50 Hz

Convection Electric Oven (Vertical side oven) :

►Enamelled sheet metal
►Dimensions L x P x H : 305 mm x 405 mm x 400 mm, 49 litre.
►Fitted with an electric grill (2400 W).
► 4 shelf levels with 73 mm spacing.
►The oven is heated by a circular 2650 W element in the back wall, surrounding a fan unit.
►Thermostatically controlled circular heating element, safety thermostat.

Power : 2650 W – Supply 230 V 1N~ 50 Hz

Accessories :

Gas Oven : One roasting tray.
One oven rack.
Electric Oven : One roasting tray.
One grill insert with fits into the roasting tray.
One oven rack.
Convection Electric Oven : One roasting tray.
One grill insert with fits into the roasting tray.
Two oven rack.

Pressures and hourly consumption :

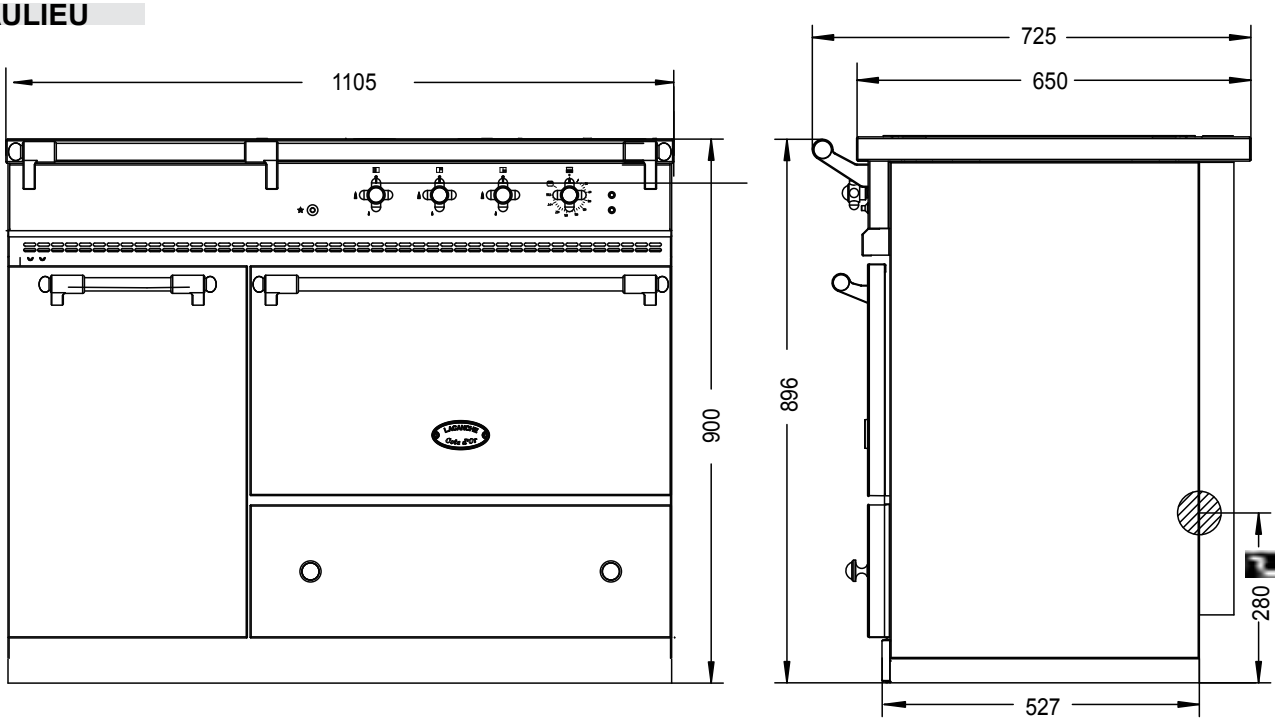
Appliance gas supplying can be switched, please refer to rating plate and marking at the rear of the appliance (**O, T, A, B, C, D** : table **3**, appendix **0**).

Directives :

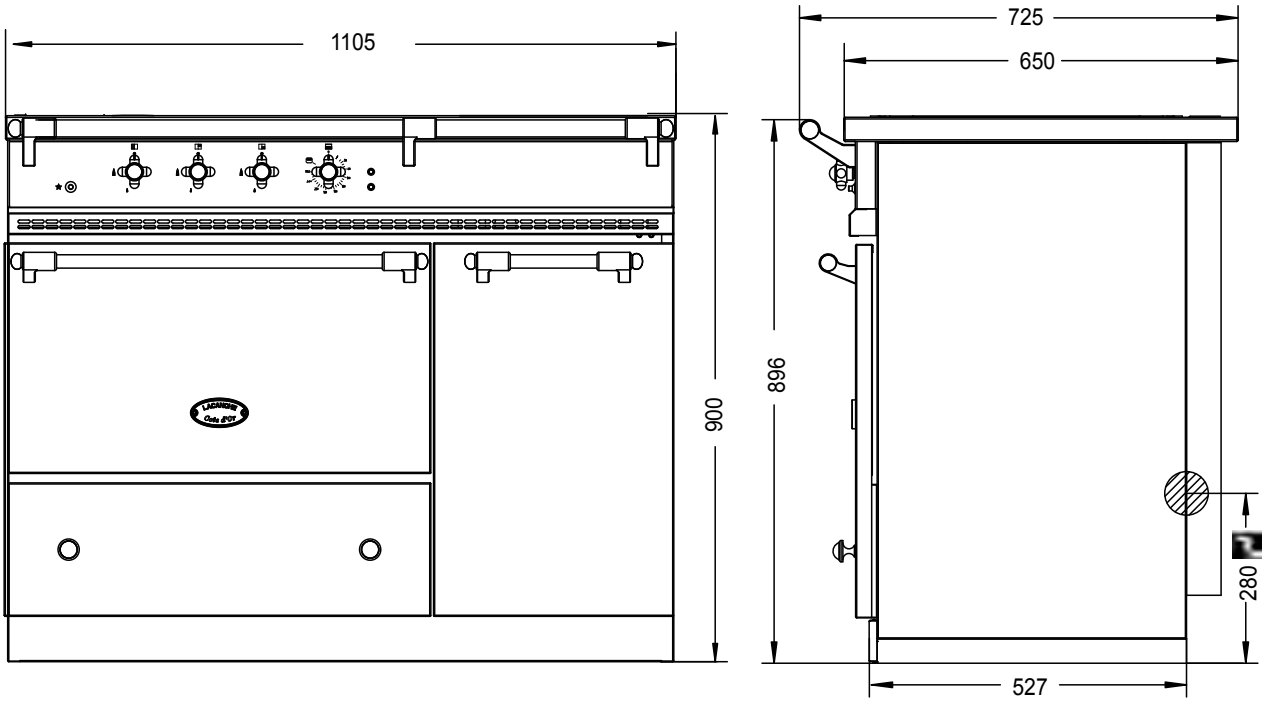
Gas appliances : 2009/142/CEE.
Low Voltage : 2006/95/CEE.
CEM : 2004/108/CEE.

SAULIEU & SAVIGNY “ELECTRIQUE” : ELECTRIC HOBS

SAULIEU



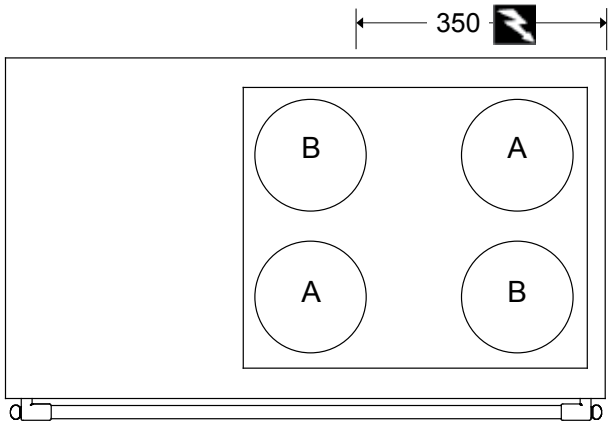
SAVIGNY



The height of the cooker is adjustable between 900 and 916 mm.

- ► Front body panels : Stainless steel or enamelled steel.
- ► Hob : Pressed stainless steel.

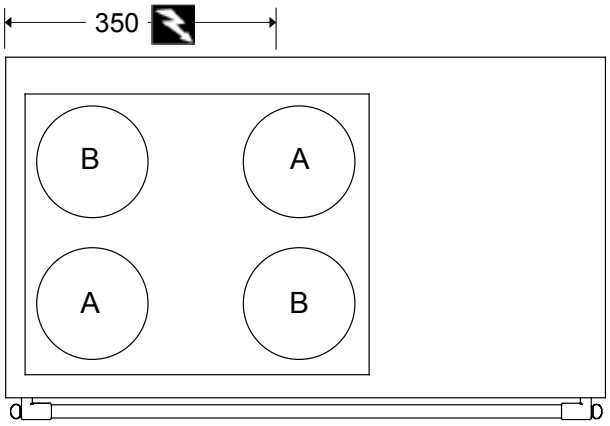
Electric connection, on terminal block at the rear of the appliance



►SAULIEU : ELECTRIC RADIANT HOB

- 4 Radiants Rings of different sizes and power under a 6 mm glass-ceramic surface (Rings **A**, **B,** table **2** in appendix **0**).

Power : 8400 W – 230 V 1N~ 50 Hz/ 400 V 3N~ 50 Hz



►SAVIGNY : ELECTRIC RADIANT HOB

- 4 Radiants Rings of different sizes and power under a 6 mm glass-ceramic surface (Rings **A**, **B,** table **2** in appendix **0**).

Power : 8400 W – 230 V 1N~ 50 Hz/ 400 V 3N~ 50 Hz

Electric connection, on terminal block at the rear of the appliance

TECHNICAL DATA

Static Electric Oven :

► Enamelled sheet metal.
► Dimensions L x H x P : 530 mm x 305 mm x 455 mm, 74 litre.
► 3 shelf levels with 70 mm spacing in between.
► Thermostatically controlled roof and base heating elements, safety thermostat.
► Fitted with an electric grill (2850 W).

Power : 2900 W – Supply : 230 V 1N~ 50 Hz/ 400 V 3N~ 50 Hz

Dual function Electric Oven :

► Enamelled sheet metal.
► Dimensions L x H x P : 530 x 305 x 405, 65 litre.
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On Static Electric Oven Function :

The heating elements consist of a 1700 W element at the base and a peripheral 1200 W element in the roof which operate simultaneously.
Thermostatically controlled roof and base heating elements, safety thermostat.

Power : 2900 W – Supply : 230 V 1N~ 50 Hz/ 400 V 3N~ 50 Hz

On Convection Electric Oven Function:

The oven is heated by a circular element 2950 W in the back wall, surrounding a fan.
Thermostatically controlled circular heating element, safety thermostat.

Power : 2950 W – Supply : 230 V 1N~ 50 Hz/ 400 V 3N~ 50 Hz

Convection Electric Oven (Vertical side oven) :

►Enamelled sheet metal
►Dimensions L x P x H : 305 mm x 405 mm x 400 mm, 49 litre.
►Fitted with an electric grill (2400 W).
► 4 shelf levels with 73 mm spacing.
►The oven is heated by a circular 2650 W element in the back wall, surrounding a fan unit.
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Power : 2650 W – Supply 230 V 1N~ 50 Hz

Accessories :

Electric Oven : One roasting tray.
One grill insert with fits into the roasting tray.
One oven rack.
Convection Electric Oven : One roasting tray.
One grill insert with fits into the roasting tray.
Two oven rack.

Directives :

Low Voltage : 2006/95/CEE.
CEM : 2004/108/CEE.

Lacanche Range Cooker

SAULIEU

& SAVIGNY

INSTALLER'S MANUAL

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

This manual should be handed over to the user after installation.

INSTALLATION / POSITIONING

CAUTION :

The purchaser undertakes to install or arrange for his/her equipment to be installed in a workmanlike manner and in accordance with the applicable regulations and standards.
Any servicing or repair work on this appliance must be performed by a qualified engineer.

Never attempt to lift the cooker by holding the hand rails. This will damage the cooker and invalidate the warrantly.

DELIVERY & PACKAGING

The Cooker is packed in a cardboard carton, and sits on a wooden pallet to which the cooker is bolted. You will need a 10mm spanner to undo the nuts and bolts attaching the cooker to the pallet. Carefully remove the cooker from the pallet. NOTE: Never attempt to lift the cooker by holding the hand rails. This will damage the cooker and invalidate the warranty.

Unpack and check the range is in good condition. In case of damage, note any reservations on the delivery note and confirm them within 48 hours by registered letter with confirmation of delivery to the carrier.

PLACING THE COOKER

Allow a minimum clearance of 50 mm between the appliance and any other surfaces (walls affected by heat).

Line the cooker up with the intended space for it and gently push the cooker backwards into position, ensuring not to mark or damage the floor. It may be helpful to cover that part of the floor over which the cooker is to be moved with some sort of covering to protect it, which can be removed once the cooker is in place.

LEVELLING THE COOKER

In order to level the cooker the plinth needs to be removed. This is done by removing the drawer. Remove the drawer by opening it, and gently tilting the open front upwards and then lifting the drawer and rear as well and extracting the drawer. Place the drawer carefully on a protective surface.

Two steel pins attach the plinth to the base of the cooker, running through the top of the plinth and base of the cooker. These are evident once the drawer has been removed (they look like the top of nails). Simply pull the two pins out, and carefully remove the steel plinth which should now be loose.

Using the spanner (supplied with cooker in the drawer), the rear and the front of the cooker need to be leveled in the following way: two bolts will now be evident (exposed by the removal of the plinth). By winding them clockwise the cooker can be lowered, by winding them anti-clockwise it may be raised. The left bolt adjusts the rear left corner of the cooker; the right bolt adjusts the rear right of the cooker. To adjust the front of the cooker, use the larger head of the spanner provided to turn the front left and front right feet of the cooker, situated just inside the front edge of the corners. Clockwise lowers the feet, anti-clockwise raises the feet.

BUILDING IN GUIDANCE

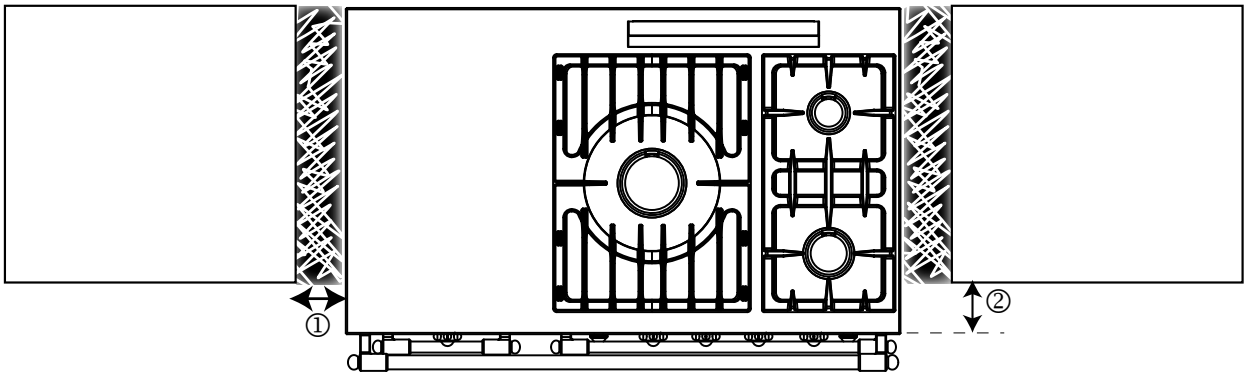
→ If the appliance is to be built in between two surfaces, it is CRUCIAL to allow free circulation of air behind the appliance (provide shielding at rear). Cooktops should NEVER be installed lower than adjacent worksurfaces. It is also recommended to allow the unit front panel to protrude 50 mm relative to the adjacent units.

→ The cooker muste be installed under an exhaust hood.

→ Do not install this unit near combustible walls, partitions, pieces of furniture or decorative material unless these are covered with adequate thermal insulation of a noncombustible type. Make sure the resulting installation meets local fire regulations.

INSTALLATION/ POSITIONING

Ensure that the materials adjacent to the lateral panels of the oven are not flammable.



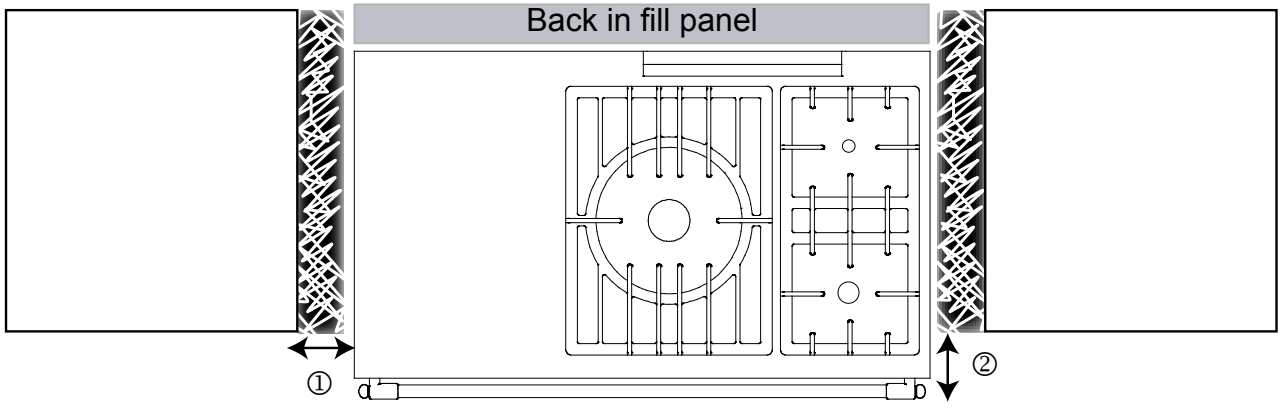
① If the adjacent parts contain heat-sensitive materials, ensure there is a 50-mm gap between the side of the oven and the parts in question.

② We recommend the front edge of the hob be positioned 50 mm further forward than the adjacent fittings. (see below).

◊ **Use of the back in fill panel :**

This feature is particularly recommended for built-in ovens as it ensures a 50 mm gap between the appliance and the wall. It also increases the depth of the hob to 722,5 mm.

Product code : DS 1100.



A shut-off valve must be install and accessible close to the appliance in order to isolate it from the gas applicable or to facilitate cutting the gas supply **:** Please ensure that installation complies with local applicable regulations and standards

- **Natural gas supply :**

Mandatory to install an Automatic Shut-off Valve (since 1st July 1997 in France)

- **LPG supply (butane, propane) :**

Propane : Class 1 Safety Expansion Valve.
Butane : Butane safety expansion valve fitted to the cylinder (connected to the range by a LPG approved hose, maximum length 2 metres).

GAS CONNECTION

Recommendations :

Ensure that the oven is set to the type of gas used (see label on the gas connector).

If the gas supply is not compatible with the gas setting of your range the setting must be modified. Refer to the “Changing gas type” section of the present instructions.

Butane-fuelled units : Connect unit to 2.6 kg/h pressure reducer. Use two cylinders connected to a 3-way valve ahead of the pressure regulator in case of prolonged, continuous duty.

Propane-fuelled units : Connect unit to a 3.0 kg/h pressure reducer. Use two cylinders and a 3-way valve ahead of the pressure regulator in case of prolonged, continuous duty. The use of 37 kg or external cryogenic tanks is both possible and recommended.

Before connection :

Check :

◊ That the gas supply pressure matches the gas pressure for which the range is set.

◊ Pipework is perfectly clean in order to prevent the injectors becoming blocked and malfunctioning of the magnetic heads.

◊ The gas for which the appliance was set up : rating plate and markings.

◊ Cross-sectional area of gas supply pipework is compatible with the appliance’s thermal output.

◊ Correct fresh air flowrate (air supply sufficient to enable correct combustion to occur (see appendix 1).

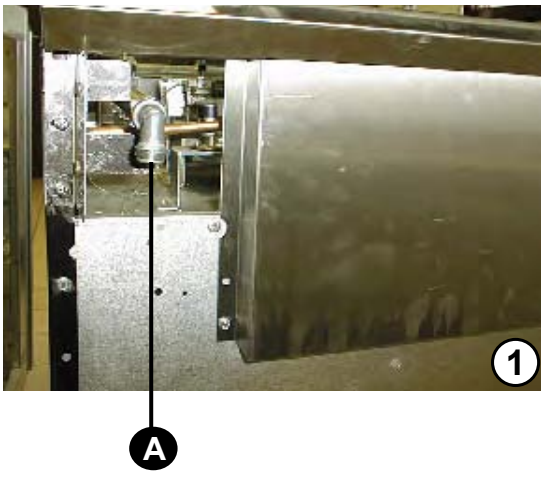
Gas connection :

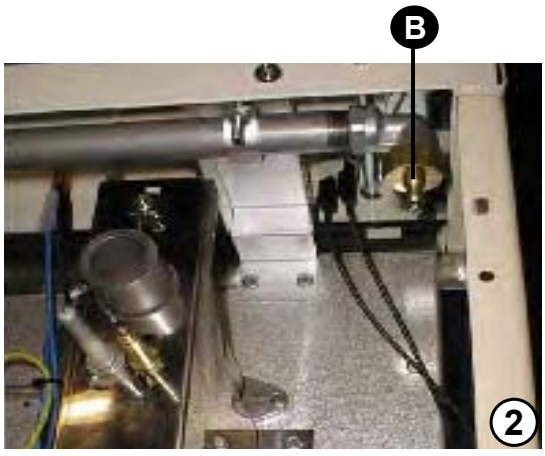
Male coupling Ø 15/21, 1/2” gas thread on (see A/ figure 1).

After connection :

Check the mains pressure at (see B/ figure 2).

Check your connection is gastight.



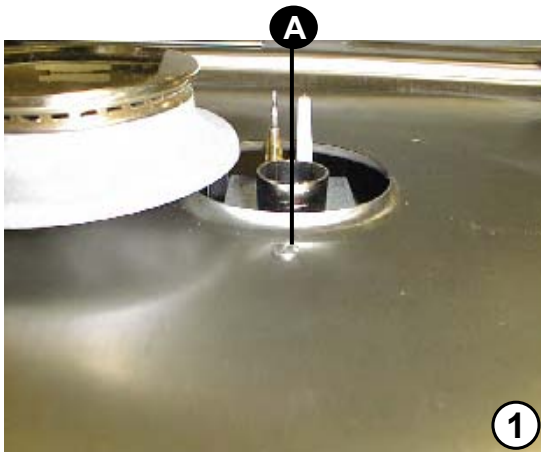


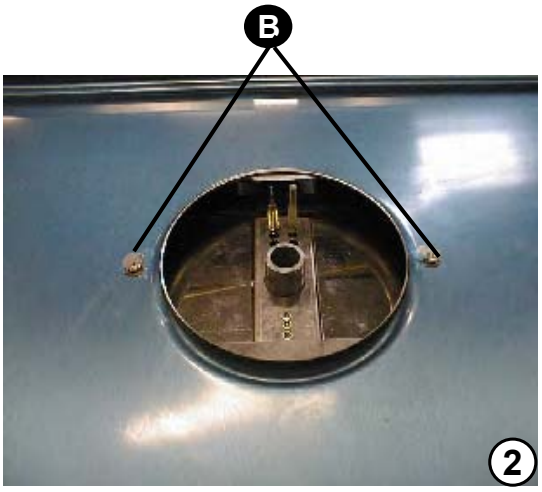
OPENING AND CLOSING THE HOB

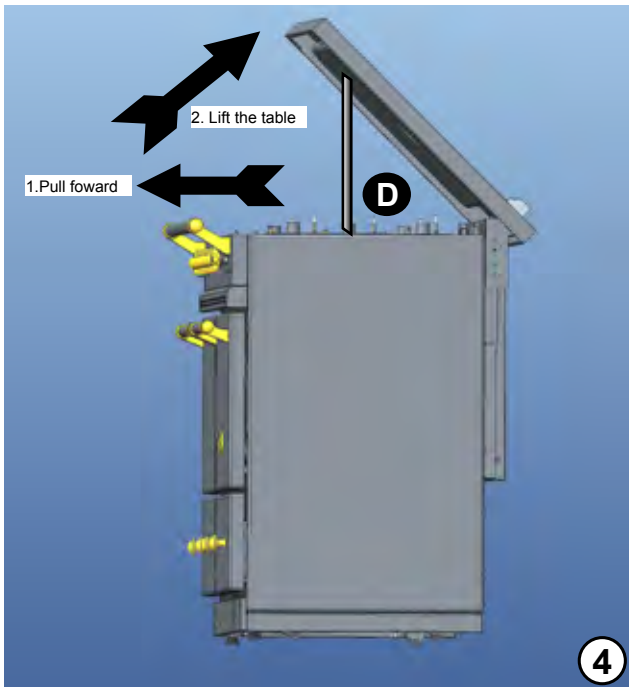
It may be necessary to open the hob under the following circumstances :
- Making adjustments when changing gas type.
- Adjusting thermocouples.
- Resetting the safety thermostat on the Radiant. Electric Hob

To remove top :

1- Remove the pan racks and burners.
2- Unscrew the screw(s) on burners (see A and B figures 1 and 2).
3- Loosen the 2 screws (see C figure 3) through the ventilation strip.
4. Lift the hob (figure 4).
5- Wedge the hob open (see D figure 4).







Refitting the cooking surface

When refitting the cooking surface, it is vital to tighten the fastening screws. Failure to do so can cause distortion of the hob top.

CHANGING GAS TYPE

Lacanche ranges are supplied with the appropriate gas fitting for the gas type specified when the order is placed. However, the setting must be fine tuned (COMMISIONED) when the cooker is installed.
The cooker is designed to operate with the gases in table **4**, appendix **0**.

IMPORTANT : Close the mains gas valve before carrying out any works.

IMPORTANT

In case of use with a gas other than that for which the cooker was initially set up, it is crucial to replace the injectors and modify the adjustments as defined below.

CHANGING GAS TYPE (Changing the Jets on a Gas Cooker)

HOB :

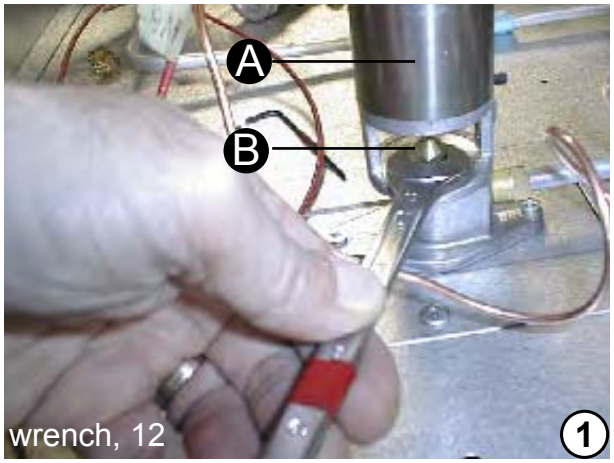
► Lift the air ring up to reveal the injector (see Ⓐ, figure ①).
► Replace the injectors (see Ⓑ, figure ①) in accordance with table **5** in appendix **0** (Ø in 1/100 mm).

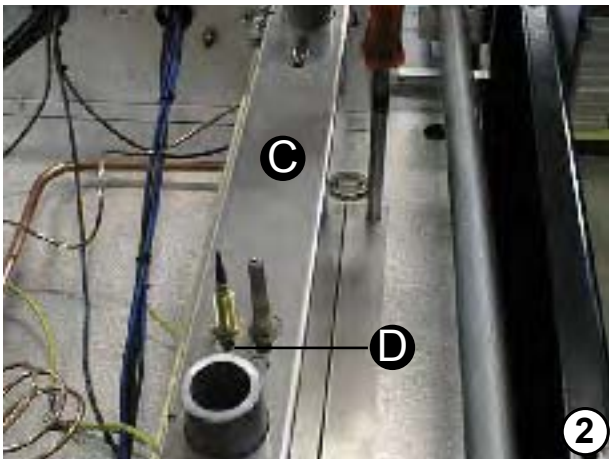
If necessary, the mixer tubes of the lateral burners maintained by a cross-bar (see Ⓒ, figure ②), may be released.
To release the tubes loosen screws (see Ⓓ, figure ②) and then screw (see Ⓔ, figure ③).

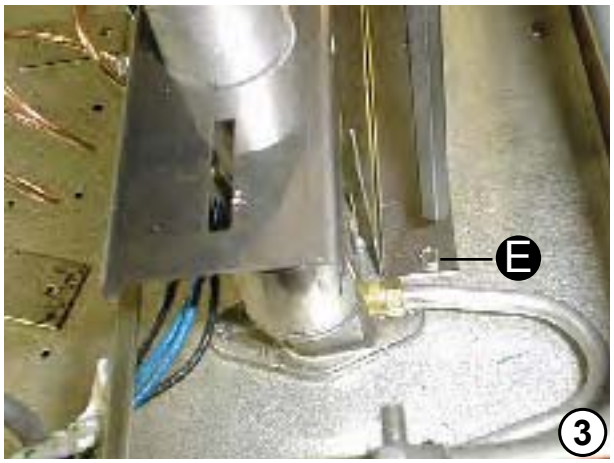
Note: Ensure that new jet is fitted with a new washer, and tighten into place.

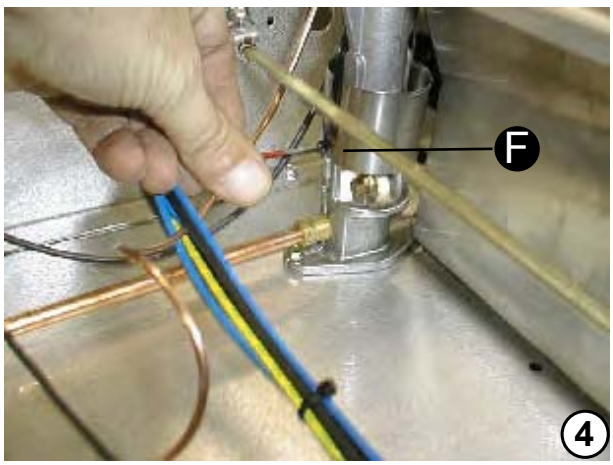
Adjusting the primary air :

► Put the burner in place and ignite it.
► Lower the air ring to appropriate level for that gas type (see Ⓕ, figure ④), tabel **6** in appendix **0**.
(flame should be crisp, blue without any yellow).









CHANGING GAS TYPE

Comissioning (fine tuning) gas burner :

After connection or changing gas type, it is imperative to adjust for a fine tuning.

► Ignite all the burners on the hob.

► After a couple of minutes, reduce to lowest setting.

► Remove control knob by pulling it off (see G/figure 5).

► Using a flathead screwdriver adjust the simmer flame accordingly (see G, figure 5).

Note: The flame is reduced to ¼ when you turn maximum to minimum. Looking for a crisp blue flame without any yellow which does not go out when turned from maximum to minimum.

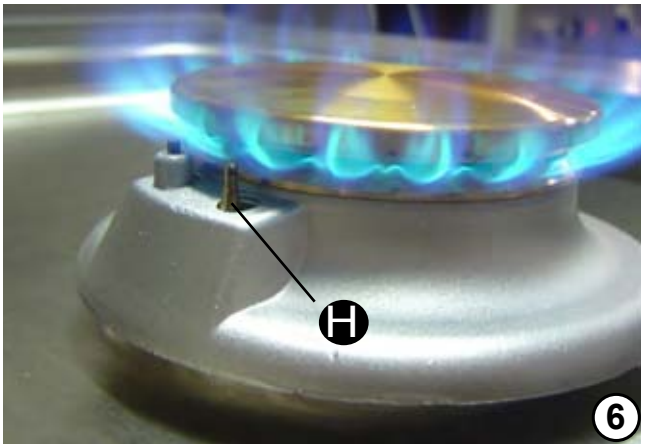
Setting the safety thermocouple (Hob) :

If the burner goes out, having kept the control knob pushed in for roughly twenty seconds, check that :

- The magnetic head grips the valve moderately, finger right.
- The flame touches the point of thermocouple (see H, figure 6).
- The thermocouples and magnetic heads are absolutely clean.

Remove control knob by pulling it off (see H figure 6).

Using a flathead screwdriver adjust the simmer flame



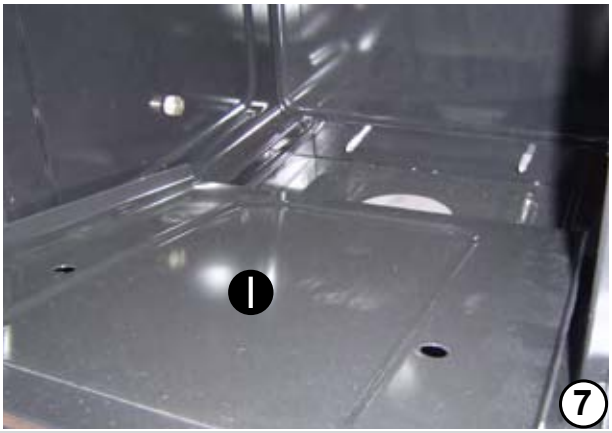
OVEN :

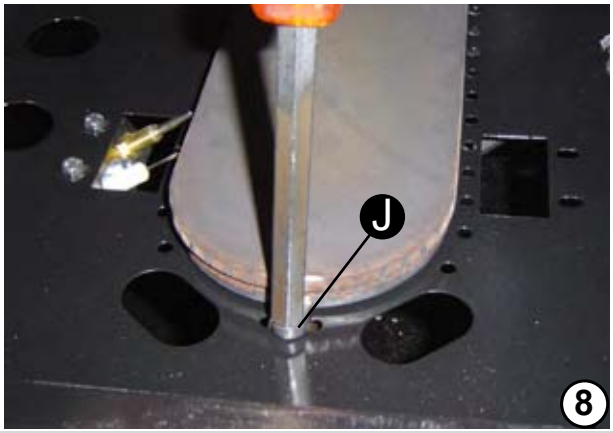
► Open oven door and remove oven base plate by pressing down and backwards and then lifting out (see I, figure 7).

► Remove drawer.

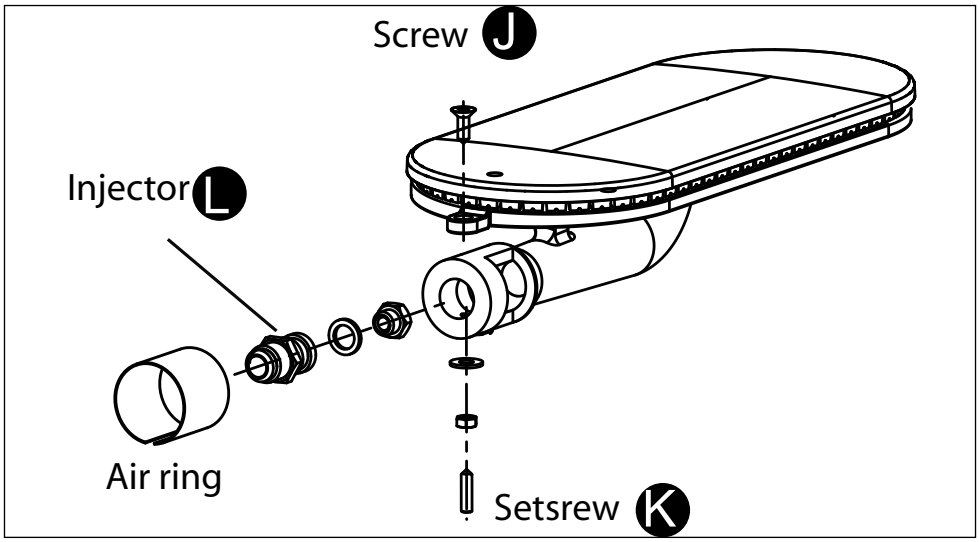
► Through the drawer aperture, loosen 7mm nut (see K, figure.9).

► Remove the 8mm nut and grub screw and washer within it at the front of the burner (see J, figure 8).



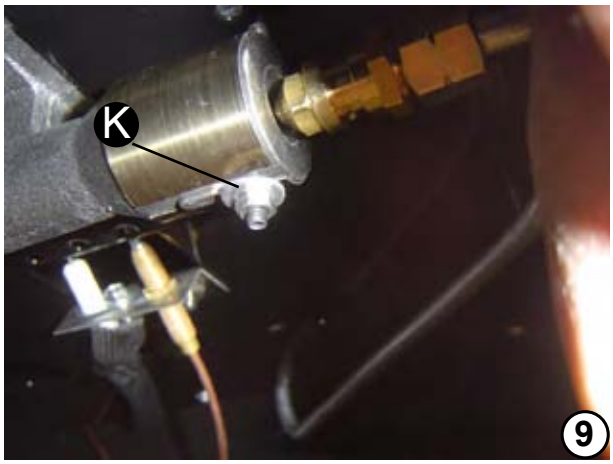


CHANGING GAS TYPE



►Loosen the small grub screw inside the nut (see K, figure. 9) to release the gas pipe. Carefully release the gas pipe running through the air ring into the burner.

►Push the burner downwards and then slide forwards towards front of oven, then lift the back of the burner extracting the burner backwards towards the back of the oven cavity.



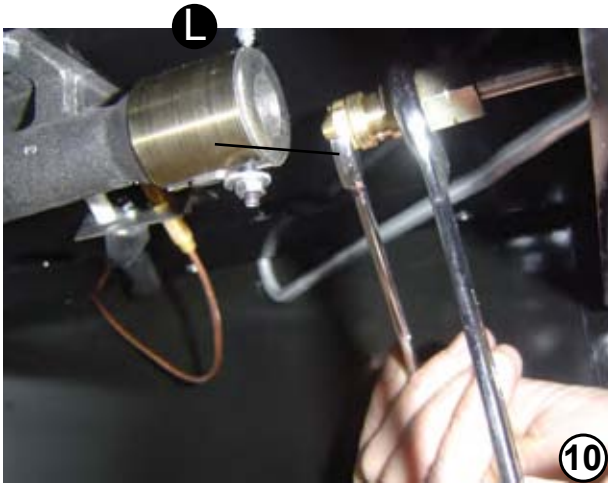
Oven jet :

►With 12mm spanner fitted to the injector (see L, figure 10) and a 16mm spanner fitted to the jet housing (see L, figure 10) unscrew the jet and remover with washer.

► Replace with the new jet and new washer (see appendix **6**, table **0**), and tighten.

►Replace burner body, remembering to push it backwards towards the rear of the oven once in place. Secure with the grub screw, washer and nut. (figure 11).

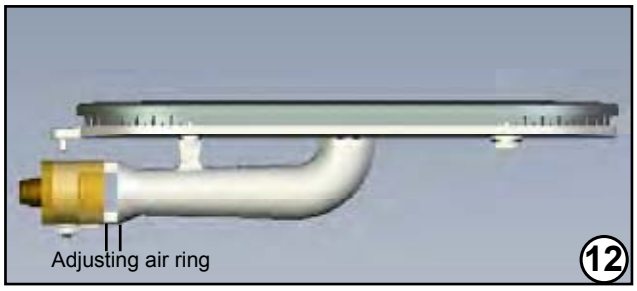
►Refit the gas pipe into the burner with only the grub screw and nut.



CHANGING GAS TYPE

Adjusting the primary air :

> Adjust the airflow by moving the adjusting air ring (figure 12), table n° **7** appendix **0.**
> Replace base plate and drawer (figure 13).



CAUTION : After connection or changing gas type, it is imperative to adjust for a fine tuning.

Comissioning (fine tuning) Oven Burner :

► Ignite the oven to Gas Mark 10. Wait for 15 minutes to reach temperature and then reduce to minimum setting, and remove the control knob (see M, figure 14).

► Using a flathead screwdriver adjust the simmer flame accordingly (see M, figure 14). The hole allowing access for the screwdriver is located behind Gas Mark 7.

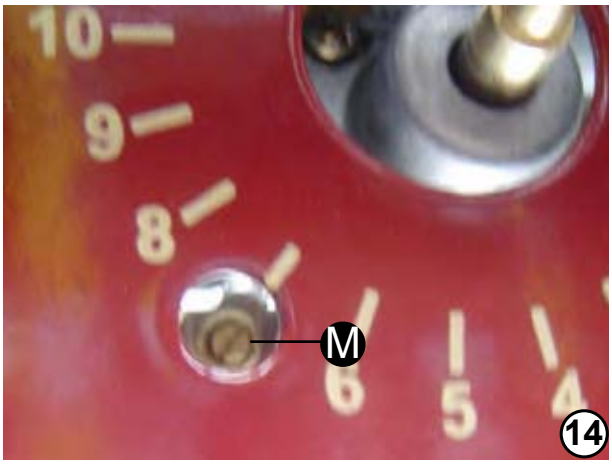
Note : The flame is reduced to ¼ when you turn maximum to minimum. Looking for a crisp blue flame without any yellow which does not go out when turned from maximum to minimum.

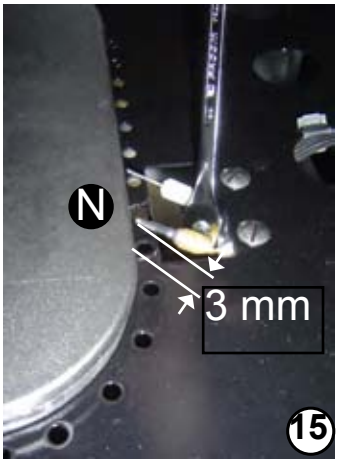
Setting the safety thermocouple (Oven) :

If the burner goes out, having kept the control knob pushed in for approximately twenty seconds, check that:

- The magnetic head grips the valve moderately, finger right.
- The tip of thermocouple (see N, figure 15) should be touched by the flame without coming into contact with the burner.
- The thermocouples and magnetic heads are absolutely clean.

Looking for a crisp blue flame without any yellow which does not go out when turned from maximum to minimum.





ELECTRIC CONNECTION

The cooker must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations. This manual will be handed over to the user after installation.

Before connection, check :

- ✓ That the electrical supply of the system is compatible with the voltage and power of the range.
- ✓ The user's fixed installation must include an all-pole circuit-breaker of approved type.

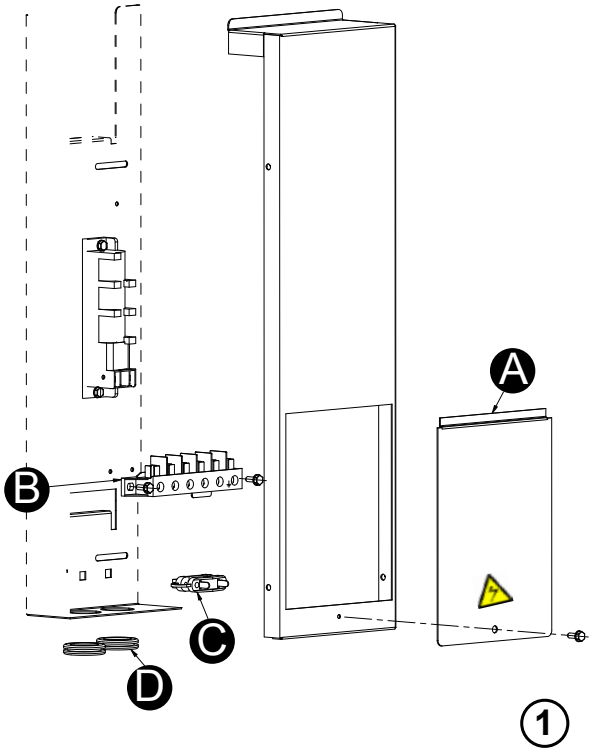
Connection : CAUTION :

- Cable insulation must be type 245 IEC 57 or 245 IEC 66
- The length of the conductors of the power cable between the strain relief device and the terminals must be such that the conductors become taut before the earth conductor in case of traction on the cable.
- If this unit is permanently connected to a fixed electrical cable, the cable should be equipped with a fault leak protector.
- If this unit is connected to a wall outlet, the outlet should be permanently accessible.

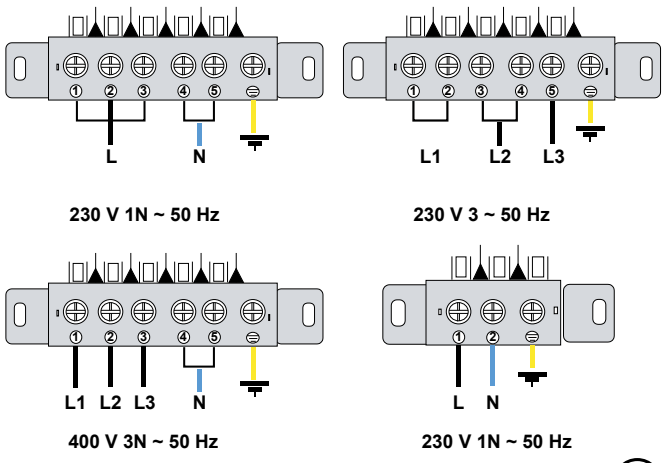
- Remove cover (or covers) (see A/ figure 1), to the back of the unit identified by .
- Use a standard flexible cable to connect to terminal block (see B/ figures 1 & 2).
- Secure the cable by means of cable clamp (see C/ figure 1).

It is hazardous to put the appliance into service without connecting it to suitable ground.

No liability can be accepted for accidents resulting from non-compliance with this requirement or incorrect grounding.



1



The supply of three phase 400 without neutral is not possible

2

SERVICING / REPAIRS

All work on or repair of an appliance must be carried out by a qualified engineer.

Greasing gas valve (Hobs and Ovens):

The valve may lose its grease through use. It is therefore necessary to grease the valve in order to make it leaktight and facilitate turning.

1 - Shut off the valve and / or the main electrical supply of the unit.

2 - Take out the knob corresponding to the gas valve to be greased.

3 - Unscrew the head from the body of the burner valve.

4 - Grease the tap shaft (high temperature lubricant, for example : SILICAL GEL ™ BARBAHL).

Caution ! Any excess grease should be removed.

Reverse operation 3 to 1 (in that order) to put valve and knob back on.

Electric Limiting thermostat :

In accordance with the construction regulations, the limiting thermostat is intended to protect the range from overheating.

In the event of overheating the limiting thermostat is triggered and cuts out the range's oven functions.

The advanced technology used in the limiting means that it is very sensitive to impacts and vibration that may occur during transport and handling.

The limiter may therefore be unexpectedly triggered when the oven is first heated and stop the oven from working.

To reset limiting thermostat for electric ovens with :

Gas hob :

1- Remove the ventilation strip from the rear of the hob.

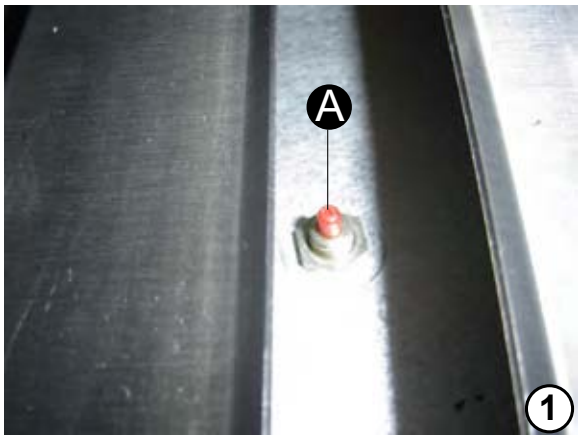
2- Unscrew the cover protecting the knob.

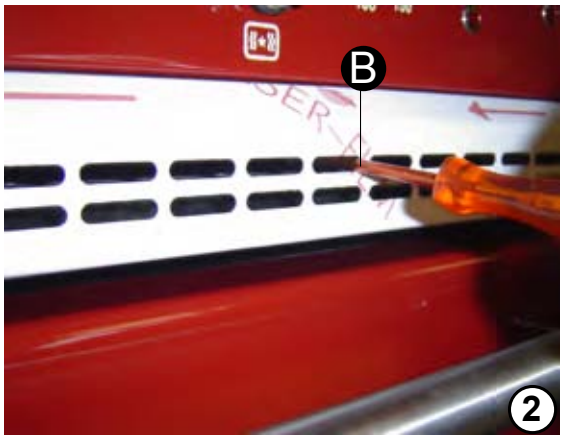
3- Press the knob marked (see A/ figure 1).

Electric hobs :

The button is behind the ventilation strip .

To have access there, it is necessary to use a small screwdriver to press on the push-button and reset limiting thermostat (see B/ figure 2).

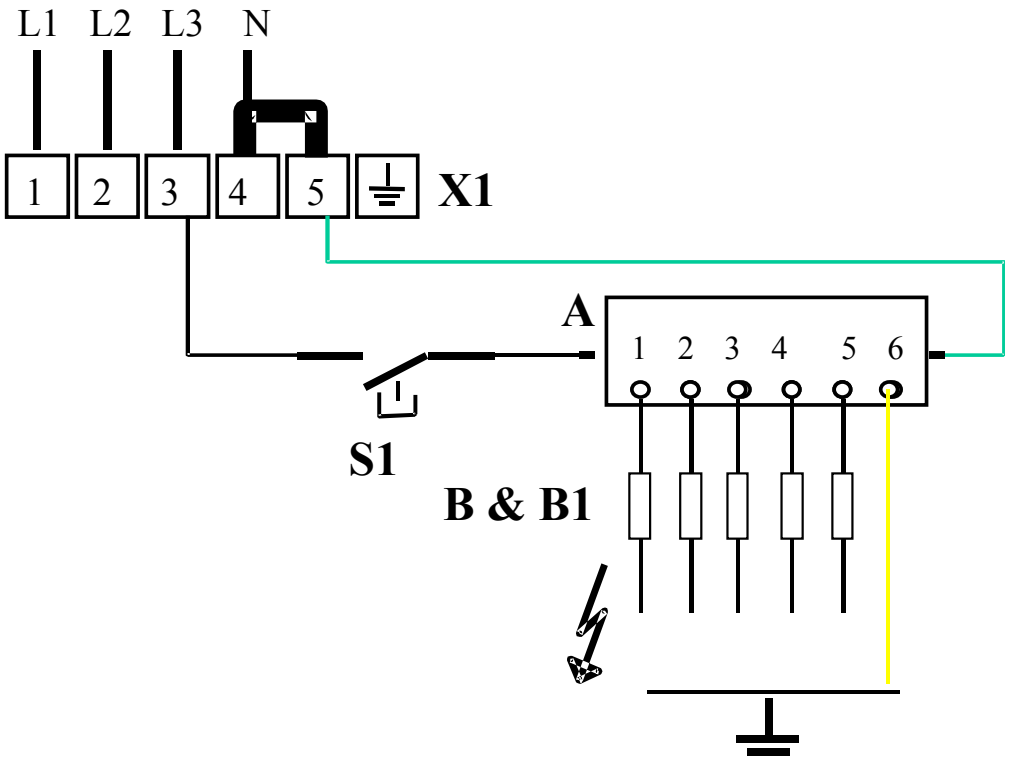




ELECTRIC CIRCUIT DIAGRAMS

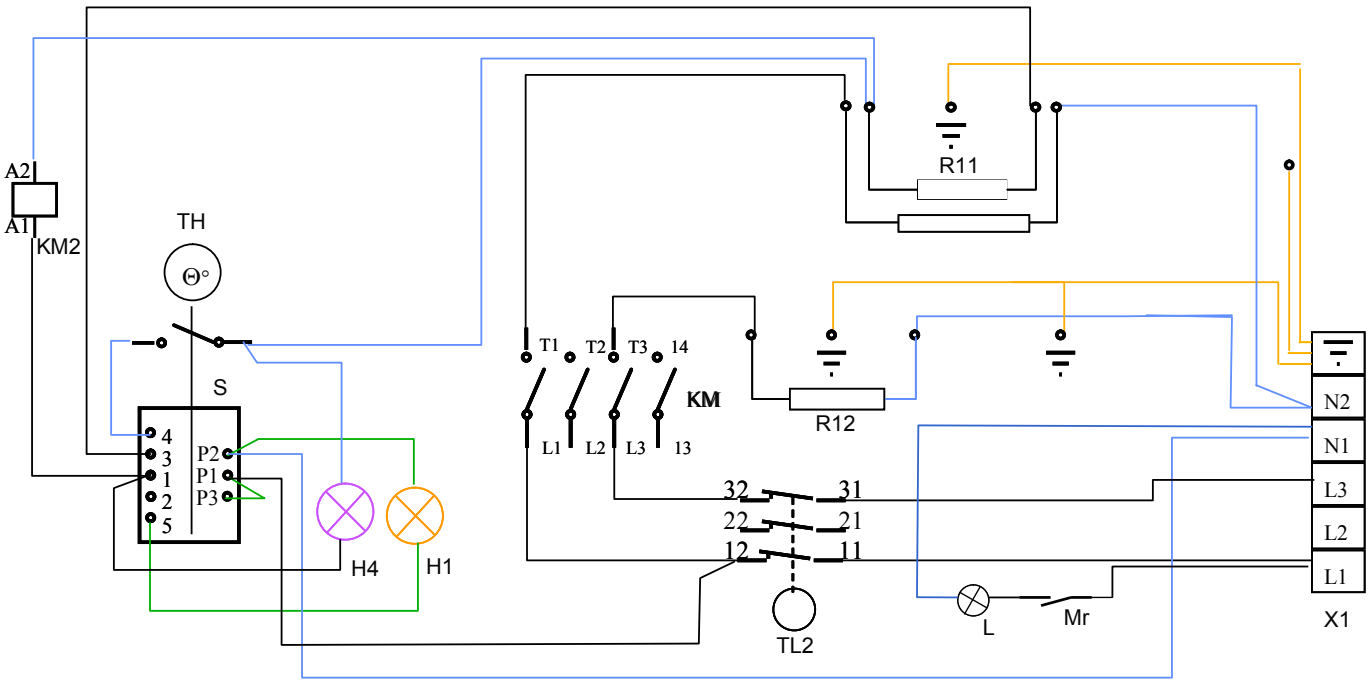
For references and descriptions of the various components refer to table 9 in appendix 0

Gas Hob + 1 Gas Oven

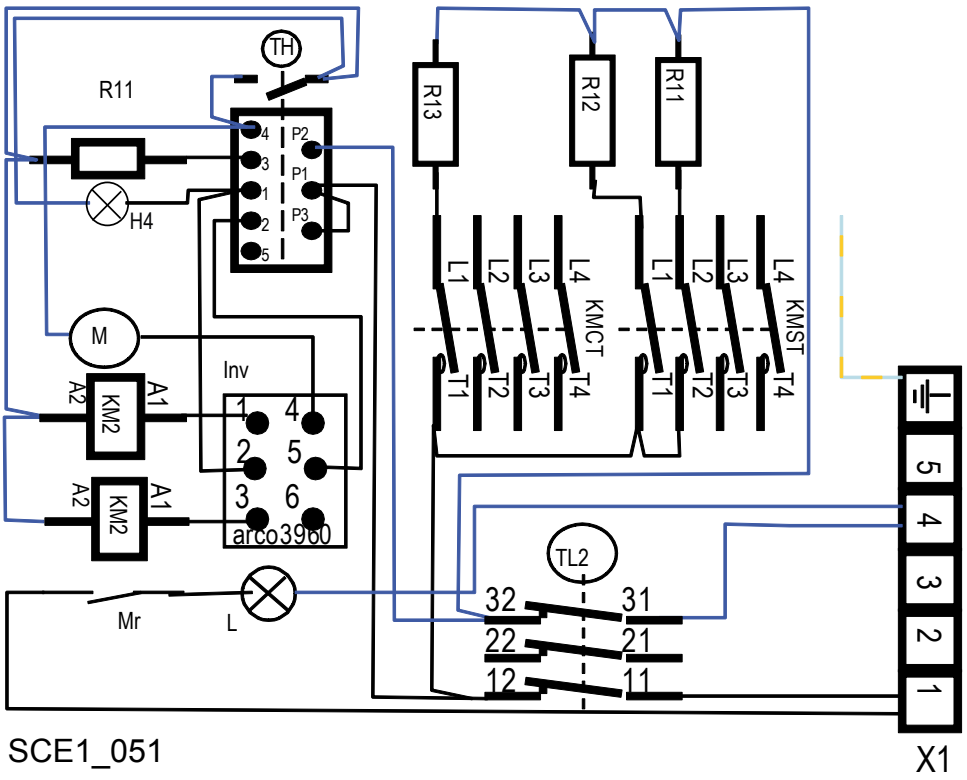


Note: Ignition controller terminal lugs not in use are to be grounded.

Static Electric Oven



Dualfunction Electric Oven



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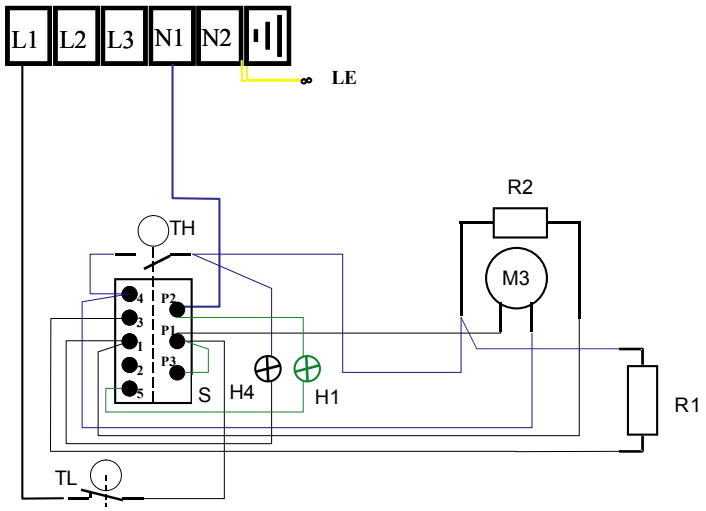
X1

Convection Electric Oven (vertical Side Oven)



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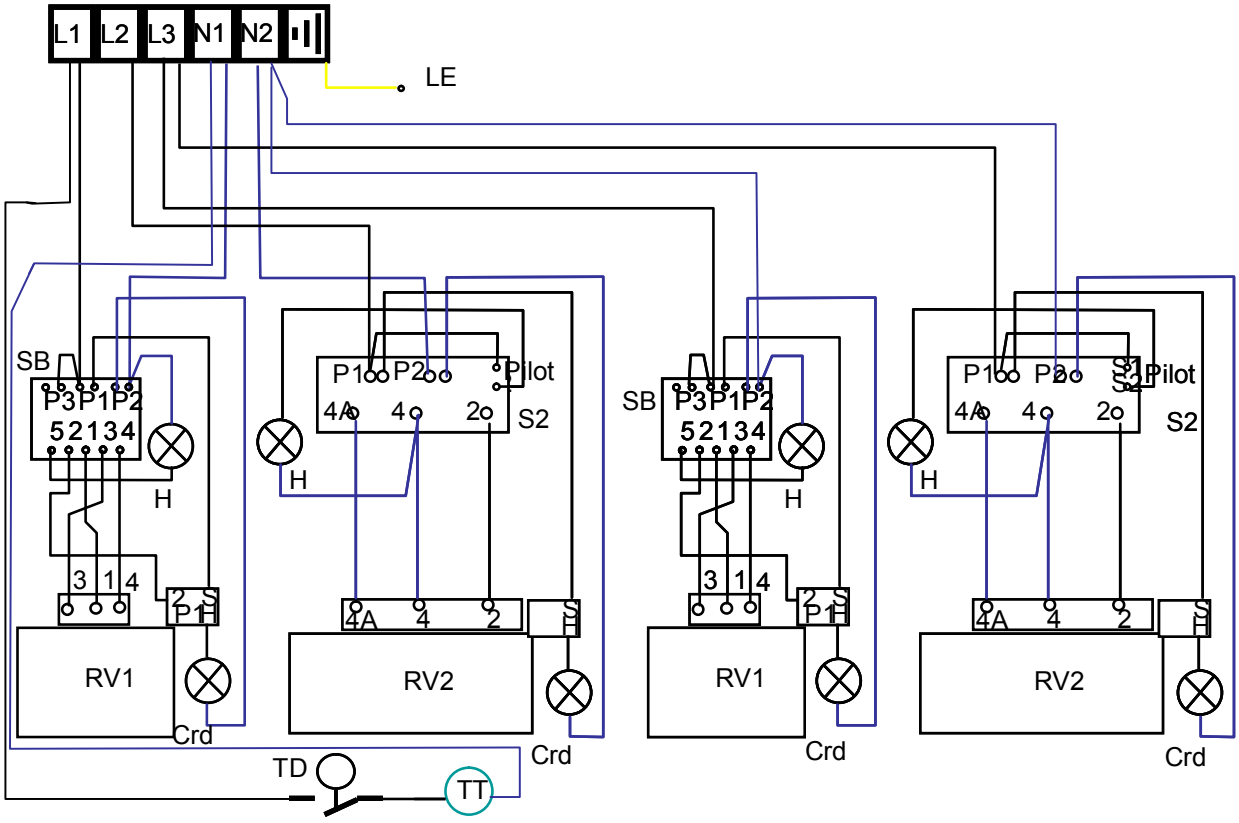
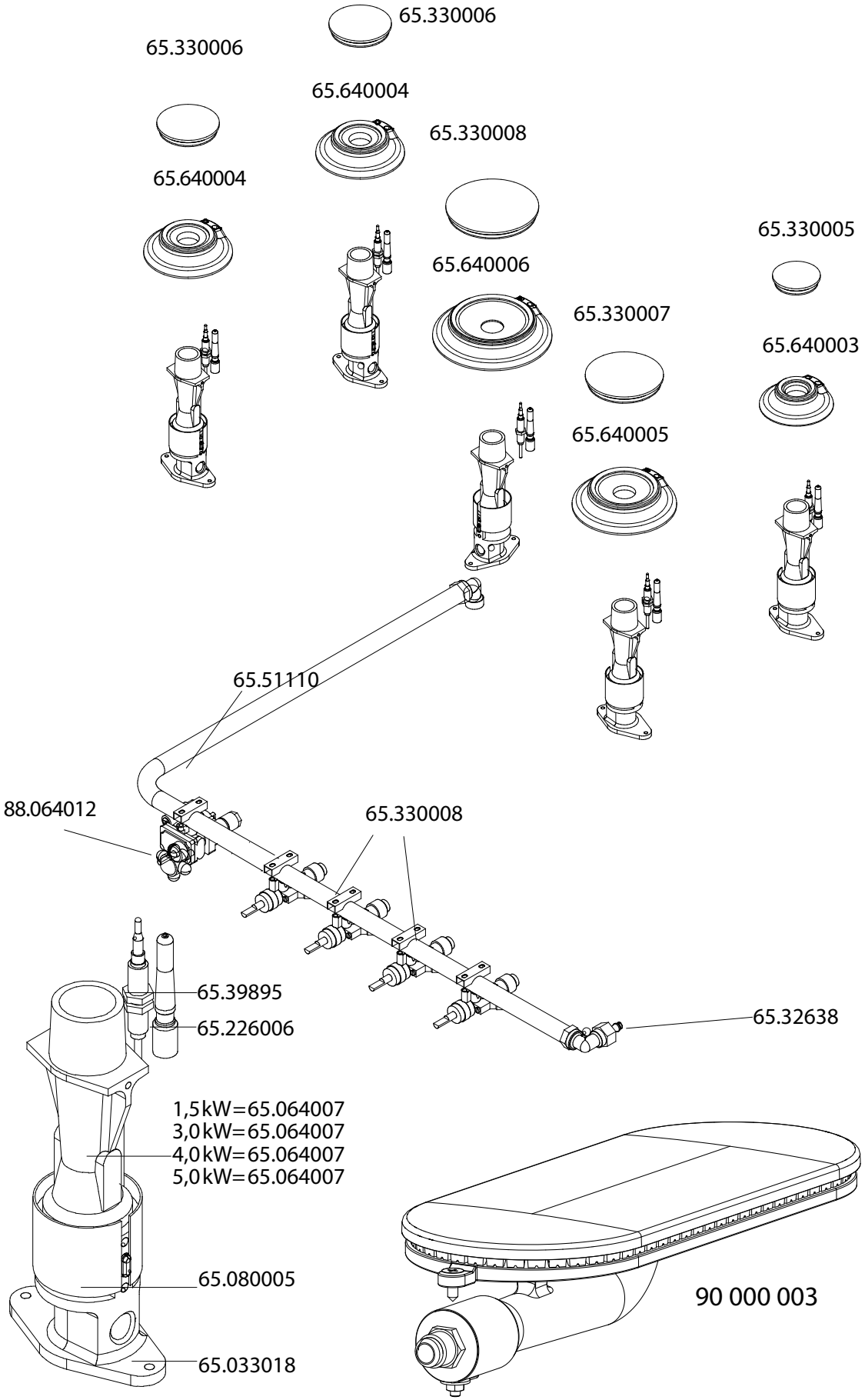
ELECTRIC CIRCUIT DIAGRAMS

Radiant Electric Hob



GAS CIRCUIT

For references and descriptions of the various components refer to table 10 in appendix 0



Lacanche Range Cooker

SAULIEU
& SAVIGNY

USER'S MANUAL

IMPORTANT

It must be installed in accordance with the applicable regulations and standards in an adequately ventilated room.
Any changeover to a gas other than that for which the cooker is set up must be carried out by a qualified installer.
Any changeover to a voltage other than that for which the cooker is set up must be carried out by a qualified engineer.

WARRANTY

The warranty is stated on the sales contract. Please contact your approved Dealer if any work has to be carried out under warranty.
This warranty excludes damage resulting from incorrect installation, improper use or inadequate servicing.

USER'S MANUAL
SAULIEU & SAVIGNY

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This range has the CE marking, i.e. it meets the essential requirements of the European safety directives to which it is subject.

CAUTION

- **This appliance is not for use by children. If unfamiliar with this appliance, use should be overseen by a competent person who has read all the relevant information.**
- **Before use, it is mandatory to remove all the internal and external plastic packing, failure to do so will cause irreversible damage to the steel walls of the cooker.**
- **Never store flammable products in the oven, cabinet, plate-warmer or on the table. Flammable materials can catch fire, plastic items may melt or ignite and other types of items could be ruined items in other materials may be damaged.**
- **Never hang / store any flammable products above the appliance, to avoid risk of fire.**
- **The floor covering of the room in which the range is to be fitted must be capable of withstanding temperatures 65°C greater than ambient temperature without distorting, shrinking or fading. This range must not be fitted on a carpet or plastic floor covering.**
- **Do not obstruct the flow of combustion or ventilation air to the appliance. Be sure a fresh air supply is available.**
- **Do not use aluminum foil to line any part of the oven or on the hob.**
- **Do not hang articles from any part of the appliance or place anything against the oven to avoid risk of fire or degradation of material (e.g.melting).**
- **This appliance is for cooking. Based on safety considerations, never use the oven or hob to warm or heat a room. Also, such use can damage the hob or oven parts.**
- **Do not hang articles from any part of the appliance or place anything against the oven to avoid risk of fire or degradation of material (e.g.melting).**
- **When using the hob, do not touch the burner grates or the immediate surrounding area. Areas adjacent to the burners may become hot enough to cause burns.**
- **When using the cooker, accessible parts may be hot. It is recommended children stay strictly away from the cooker at all times.**
- **Monitor the children to be sure they don't play with the cooker.**
- **Children should not be left alone in the kitchen while the range is in use. Do not store items of interest to children over the unit. Children climbing to reach items could be seriously injured.**
- **When using the oven, do not touch the interior surfaces of the oven, the exterior area immediately surrounding the door. The range gets hot during use. Do not touch heating elements inside the oven.**
- **Disconnect from power supply before servicing.**
- **If appliance is installed on a base, take precautions to prevent appliance sliding off the base.**
- **After any use, to close the valve and cut off gas supply.**
- **Always be sure to disconnect the cooker from the mains electricity supply when replacing the oven light.**
- **This appliance is not made to be used in conjunction with any type of external timer or separate control system**
- **Never attempt to lift the cooker by holding the hand rails. This will damage the cooker**

GAS HOB

Highly valued by chefs because of their fast heating and ease of use, gas flame burners have always been traditional heat sources for cooking in large kitchens. Other heat sources have appeared in recent years but just as many users still prefer gas. It offers many advantages; gas provides a fast increase in temperature. The height of the flame can be checked easily at a glance in order to increase or reduce its power. Accessories such as wok rings and simmer & griddle plates may be used over gas burners.

Lacanche gas hobs for cook's stoves are fitted with burners of different power. These automatically stabilised flame burners offer a very low slow setting to facilitate simmering or high heat for quick sealing. Depending on their rating, they are suitable for various types of utensils.

Semi fast burner : is recommended for small sauceboats, small saucepans or blini pans for example. A trivet can be placed on the pan support to provide greater stability for smaller pans.

Fast and intensive burners : are ideal for shallow frying pans, saucepans and cooking pots. Their high output provides very fast increases in temperature and very flexible use.

Ultra fast burner : is a high-power burner. It is especially recommended when using large pans and woks for dishes that have to be sealed quickly (fricassees, fritters, grilled meat).

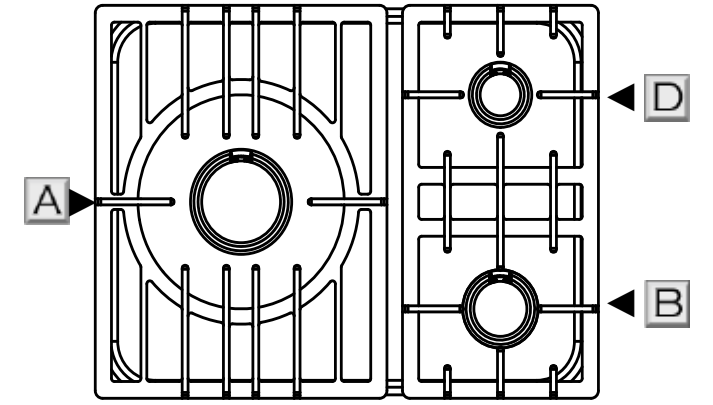
You will quickly learn how to use the various types of burners to achieve optimum cooking.

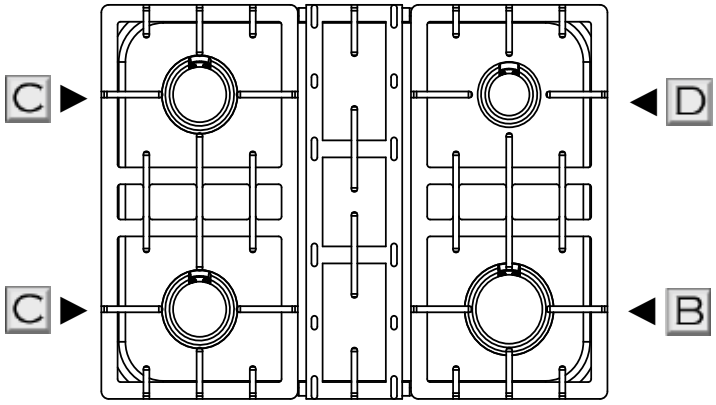
Description :

The burners are arranged on a stainless steel hob in various configurations depending on the model (See Figures below). Each burner is fitted with a thermocouple safety cut-out.

This device switches off the gas supply if the flame is accidentally extinguished.

The various types of burners can be identified by their respective diameter.





GAS HOB

Designation		Diameter of the burner cap	Power
Ultra fast	A	**Ø 107 mm**	**5 kW**
Intensive	B	**Ø 90 mm**	**4 kW**
Fast	C	**Ø 72 mm**	**3 kW**
Semi fast	D	**Ø 55 mm**	**1,5 kW**

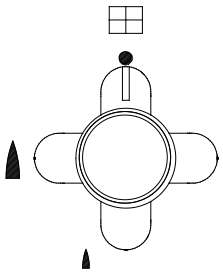
Use :

Simultaneously press in and turn the burner dial anti-clockwise to setting .
Press the ignition button while maintaining pressure on burner dial for about 20 seconds to ignite burner and initialise safety thermocouple.

A reduced flowrate position identified by the mark produces the preset minimum burner power (low flame).

To turn off, turn the control knob clockwise to the «●» position.

The control knob returns to its initial position, the latching mechanism operates and the gas safety cut-out is activated several seconds after the burner goes out.



Useful hint

Always choose a burner that matches the diameter of the utensil used.

CAUTION : During use of the cooking surface, accessible parts may become very hot during use. Warn users of the potential risks.

SIMMER PLATE (ON TRADITIONAL HOB)

The simmer plate is an enamelled cast iron plate heated by a high-power gas burner. It can be used as a work surface and several saucepans can be placed on it at the same time.

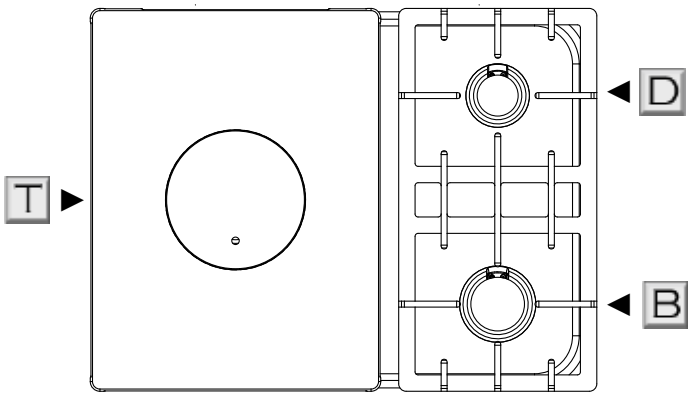
Using the traditional hob (simmer plate) is ideal for cooking larger pots (jam, pans, fish & ham nettles) or for using a matter of pans at once over the large cooking area.

The center ring is the hot part and the heat differencies from here across the simmer plate : it is therefore cooker towards the edges, where you might leave a pot simmering / holding.

By removing the central round disc, the burner below can be used as a conventional open burner. The Lacanche wok ring sits in place of the central disc, for use with a wok for stir or frying.

Description :

The heating plate is made entirely of enamelled cast iron. It consists of two parts, the main part rests directly on the cooking surface and the other removable plug part is located in the middle of the plate.



CAUTION: Temperature may exceed 300 °C.

Warn users of the potential risks.

Designation		Diameter of the burner cap	Power
Ultra fast	T	Ø 107 mm	5 kW
Intensive	B	Ø 90 mm	4 kW
Semi fast	D	Ø 55 mm	1,5 kW

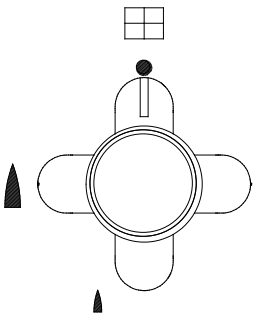
Use :

Remove the centre from the simmer plate by means of the lever rod provided.

Simultaneously press down onto and turn the burner dial anti-clockwise to setting .

Press the ignition button while maintaining pressure on burner dial for about 20 seconds to initialise safety

A reduced flowrate position identified by the mark produces the preset minimum burner power (low flame).



Replace the centre piece.

To turn off, turn the control knob clockwise to the «●» position.

The control knob returns to its initial position, the latching mechanism operates and the gas safety cut-out is activated several seconds after the burner goes out.

Do not use water to clean the simmer plate when it is hot. This can damage it.

RADIANT ELECTRIC HOB

The principle of the radiant electric hob is relatively simple. It involves placing a heat source, generally an electric element, underneath a glass-ceramic surface, that is capable of withstanding high temperatures.

Radiant hotplates provide very fast temperature increases and controllability. This feature is useful for all dishes that require rapid variation in the rate of heating.

The flatness of radiant hobs ensures good stability and reduces the risk of pans tipping over. They are also particularly easy to maintain.

Description :

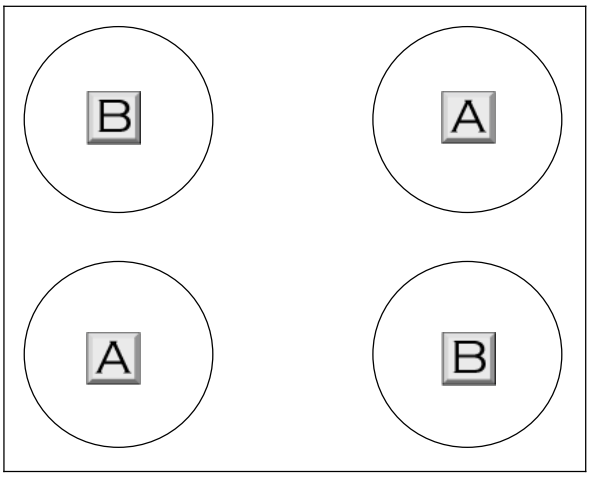
The electric radiant hob comprises a 6 mm thick vitroceramic plate equipped, according to the model, with the following:

- a 2100 Watt, single-circuit hotplate Ø 210 A.
- a 1000/2100 Watt, double-circuit hotplate Ø 140/210 B.

The single plate is controlled by a 6-position selector switch. The dual plate has an inner 1400 W circuit controlled by a power control and an external 700 W circuit controlled by an additional selector switch.

The double-circuit hob comprises a 1100 W internal circuit controlled by a heating power controller and an external 1000 W circuit controlled by an additional selector switch.

Note : All the hobs are equipped with an after-heat warning light. The warning lights come on several seconds after the appropriate hob has been switched on and go out when the heat of the hob drops below approximately 70°C.



Use :

Select the control knob for the chosen hotplate, the adjacent indicator lamp is lit.

Single plate (Ring A, 2100 W) :

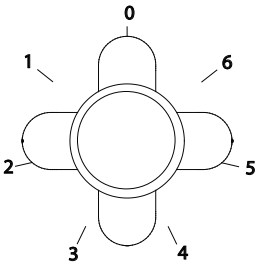
Start cooking in position 6 depending on the quantity to be cooked and reduce the setting according to the type of cooking required.

The various positions are best suited to the following examples of cooking operations:

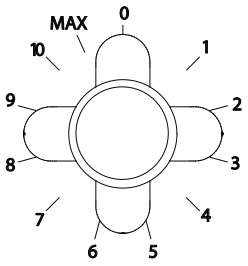
1 & 2 = Keeping food warm or preparing sauces.

3 & 4 = Gentle simmer or maintain cooking.

5 & 6 = Boiling and sustained high simmer



Double-circuit hob (Ring B, 1000/ 2100 W) :



Set the heating power controller to position 10 then, when the elements is red-hot, reduce the heat to the position required for cooking.

To obtain maximum power from the double element, set the knob to the MAX position.

Bring the knob back to a position between 1 and 10 to regulate the overall temperature of the hob.

To switch the additional circuit off **0**.

Recommendations

Use pots having a slightly concave smooth base in order to avoid scratching the hotplate.

Make sure the size of the utensil is appropriate for your requirements. The diameter of the utensil base must be he same or slightly greater than that of the screen printing on the hotplate.

Never place or leave an empty enamelled or aluminium utensil on a heat source. Similarly, do not place products wrapped in aluminium foil directly on the hob as this can cause permanent damage to your appliance.

Avoid spilling sugar or syrup splashes, remove them immediately because they can cause small chip marks.

Never apply more heat than can be absorbed by the food: too much heat causes loss of water, grease and wastes energy.

Whenever the recipe permits, cover your pans with pids in order to save energy.

Remember to return the control knob to O shortly before the end of cooking because the accumulated heat will complete the cooking.

CAUTION :

If any surface crack appears, immediately insolate the appliance from the mains and contact your installer.

RECOMMENDATIONS BEFORE USING OVENS

Designed to help you enjoy the best performance from your ovens.

To ensure you use the oven under optimal conditions and to its best advantage please read the following recommendations which will undoubtedly improve your understanding of the principles of oven cooking.

An oven cooks and heats by using a heat source which is generally located inside the oven. This heat source heats the air and then the entire oven. The food therefore cooks thanks to the heat given off by the heating elements but also thanks to heat radiated from the oven walls.

A few preliminary recommendations :

Before using the oven for the first time, heat it while empty to the 220°C position on the thermostat for approximately 2 hours to heat the rockwool oven insulation and burn off the grease used in the manufacturing process. All odours and smoke will disappear when the oven has been used a few times.

Oven dishes :

The material of which cookware is made influences cooking due to its thickness, ability to transmit heat and its colour.

¤ Aluminium, earthenware and aluminium with a non-stick coating reduce cooking and underside browning. These materials are recommended for cooking cakes and roasts.

¤ Enamelled cast iron, anodised aluminium, tin-plated iron, ovenproof glass, heat-resistant porcelain and aluminium with a non-stick coating and coloured exterior increase underside browning. These materials are recommended in particular for open tarts, quiches and all crispy preparations that must be browned on the underside as well as on the top.

Cooking recommendations :

We advise you **:**

→ Pre-heat the oven for 10 to 12 minutes depending on the setting selected before placing your dish in the oven.

→ When placing the dish in the oven, make sure that it is not too close to the oven walls in order to prevent the edges of dishes being exposed to excessive radiated heat.

→ Not to place dishes directly on the floor of the oven or to cook meat directly in the dripping pan.

→ To use dishes that retain considerable heat (earthenware or enamelled cast iron) with high sides, whose measurements are in proportion to the piece of meat to be roasted and to turn red meat over half way through cooking to prevent smoke from the grease that is given off when meat is cooked

→ Place the drip tray at the bottom of the oven in order to collect any spillages when cooking fruit tarts.

Using the grill on electric ovens :

CAUTION : the grill cooks very quickly, always keep an eye on the food you are cooking.

→ Lightly oil the surface of meat and fish before placing them on the sliding grid.

→ Only place and use the drip tray under the oven rack in order to collect cooking juices and prevent spillages in the case of cheese dish.

→ The grill is either on or off. You do not change its temperature. To adjust the speed of cooking or grilling, change the level of the food in the oven raising it closen to or futher from the grill as required.

→ **Keep oven door closed when using in grill mode, except to chek food cooking.**

Using there tips, we recommend that you try cooking some simple & different dishes to help you get the feel of your oven.

GAS OVEN

The gas oven is a high temperature oven with a minimum temp of 160 °C, and a strong bottom heat.

It is ideal for high temp cooking such as roasting, sealing joints, poultry, pizzas, soufflés, ect ...

The strong bottom heat is useful for joint roasting (e.g. poraties); it is vital to turn food during the cooking process.

We recommend to use of electric ovens for dishes that have to be cooked in a dry atmosphere or at very low temperatures (below 160°C) such as meringues and certain cakes and pastries.

In addition, gas oven are ideal for cooking all dishes that require high “bottom heat”.

Bottom heat is obtained through heat from the lower part of the oven, i.e. in the case of a gas oven, the location where the heat source is situated. Bottom heat is recommended for cooking fruits tarts, quiche lorraines, etc...

Description :

Made of sheet steel with an acid-resistant enamel coating applied at 850 °C. The gas ovens have 3 shelf positions (70 mm spacing) allowing shelves and flatware to slide in easily.

The dimensions of oven ares : 530 mm x 305 mm x 455 mm, 74 litre.

The oven burner is controlled by an thermostat valve. A thermocouple safety cut-out switches off the gas supply to the thermostat valve if the burner is accidentally extinguished.

The oven burner is a large unit in order to ensure even heating of the base surface area. Its thermal output is 4,0 kW.

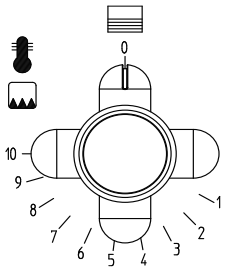
The gas oven is supplied equipped with one roasting tray and one oven rack as standard.

Use :

Press and set the oven thermostat dial anti-clockwise to position 10 while pressing the ignition button.

Keep the control knob pushed in for roughly 20 seconds until the safety thermocouple is activated.

To turn off, turn the control knob clockwise to the **O** position. The control knob returns to its initial position, the latching mechanism operates and the gas safety cut-out is activated several seconds after the burner goes out.



CAUTION :

- When the oven are switched on, accessible parts may become very hot. Keep children away from them. Be careful when handling dishes and oven rack.
- Openings or slits for ventilation or heat dissipation must not be blocked.
- Never store flammable products in the compartment for saucepans.

GAS OVEN

The gas oven marks on you range do not correspond to English gas marks.
The following table indicates the approximate temperature of the gas settings on your cooker.

Item	Temperature °C / Gas oven
1	160 °C
2	165 °C
3	180 °C
4	195 °C
5	210 °C
6	225 °C
7	240 °C
8	255 °C
9	270 °C
10	285 °C

CONVECTION ELECTRIC OVEN (VERTICAL SIDE OVEN)

The convection electric oven is a real oven whose special shape means that it can be used to cook several foods at the same time «higher» than in a conventional oven, such as 2 chickens.

Description :

Made of sheet steel with an acid-resistant enamel coating applied at 850 °C.

The oven have 4 shelf positions allowing shelves and flatware to slide in easily.

The dimensions of oven are 305 x 405 x 400 mm, 49 litre.

The convection electric oven is supplied with two oven racks, a roasting tray and a roating tray insert.

The oven is heated by a circular 2650 W surrounding a fan motor in the back wall of the oven.

There is also an electric grill with a power of 2400 W in the roof.

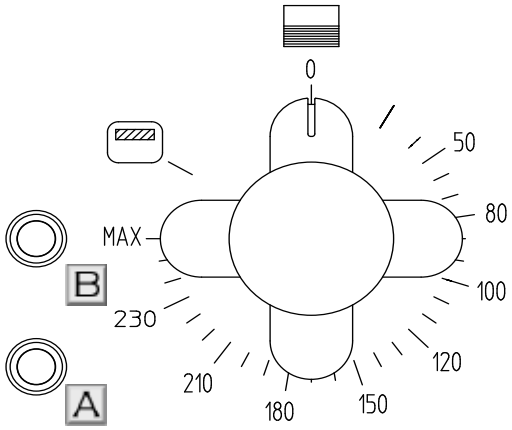
The heating element is controlled by a thermostat switch.

There are 2 indicator lamps on the control panel of the electric-oven version :

- Signal lamp A lights when the oven/ grill on.
- Signal lamp B shows status of the oven/ grill in use (see below).

Use :

The oven must be pre-heated at the thermostat setting chosen for cooking.
Turn the thermostat switch clockwise to the required mark.
The indicator lamps (A and B) are lit. When indicator lamp B is no longer lit, the selected temperature has been reached and you can then place your dish in the oven.
To turn off, turn the control knob anti-clockwise to the O position.



Electric grill

The electric oven is equipped with a grill that can be used to grill meat and fish cook all types of dishes au gratin. The grill is ideal for finishing off crèmes brûlées or to obtain perfect cooking of a rib of beef.

Use

Turn the thermostat control knob one click further to the symbol. To turn off, turn the control knob anti-clockwise to the **O** position.

Useful hint : Prior to use, we advise you to read the «Use of the grill on electric ovens" paragraph in the "Preliminary recommendations for the use of the ovens" chapter of this manual.

REMEMBER : - GRILL FOOD WITH THE OVEN DOOR CLOSED

- CHECK THE FOOD every minute or so Lacanche grills are extremely powerful.

STATIC ELECTRIC OVEN

Static Electric Ovens are simple to use and are ideal general purpose ovens.

The static electric oven has three heating elements and can be used as both an oven and a grill.

The static electric oven is specially recommended for dry pastries such as almond biscuits, Genoese sponges, etc.

Description :

Made of sheet steel with an acid-resistant enamel coating applied at 850 °C. The oven have 3 shelf positions (70 mm spacing) allowing shelves and flatware to slide in easily.

The dimensions of the oven are 530 mm x 305 mm x 455 mm, 74 litre.

The electric oven is supplied equipped with one roasting tray, one grill insert with fits into the roasting tray and one oven rack insert as standard.

The heating elements consist of one 1700 W element at the base and a peripheral 1200 W element in the roof which operate simultaneously.

In the grill position, only the central element of the 2850 W element in the roof operates.

The heating elements are controlled by a thermostatic switch.

There are 2 indicator lamps on the control panel of the electric-oven version :

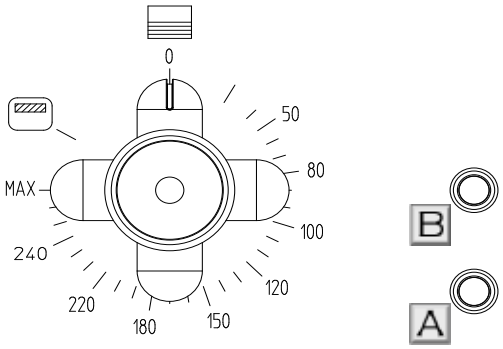
- Signal lamp A lights when the oven/ grill on.
- Signal lamp B shows status of the oven/ grill in use (see below).

Use :

The oven must be pre-heated at the thermostat setting chosen for cooking.
Turn the thermostat switch clockwise to the required mark.

The indicator lamps (A and B) are lit. When indicator lamp B is no longer lit, the selected temperature has been reached and you can then place your dish in the oven.

To turn off, turn the control knob anti-clockwise to the O position.



Electric grill

The electric oven is equipped with a grill that can be used to grill meat and fish cook all types of dishes au gratin. The grill is ideal for finishing off crèmes brûlées or to obtain perfect cooking of a rib of beef.

Use

Turn the thermostat control knob one click further to the symbol. To turn off, turn the control knob anti-clockwise to the **O** position.

Useful hint : Prior to use, we advise you to read the «Use of the grill on electric ovens" paragraph in the "Preliminary recommendations for the use of the ovens" chapter of this manual.

REMEMBER : - GRILL FOOD WITH THE OVEN DOOR CLOSED

- CHECK THE FOOD every minute or so Lacanche grills are extremely powerful.

DUAL FUNCTION ELECTRIC OVEN

This oven has two functions: one to set the “Static Electric Oven” mode, and one to set the “Electric Convection Oven” mode.

The dual function electric ovens are simple to use.

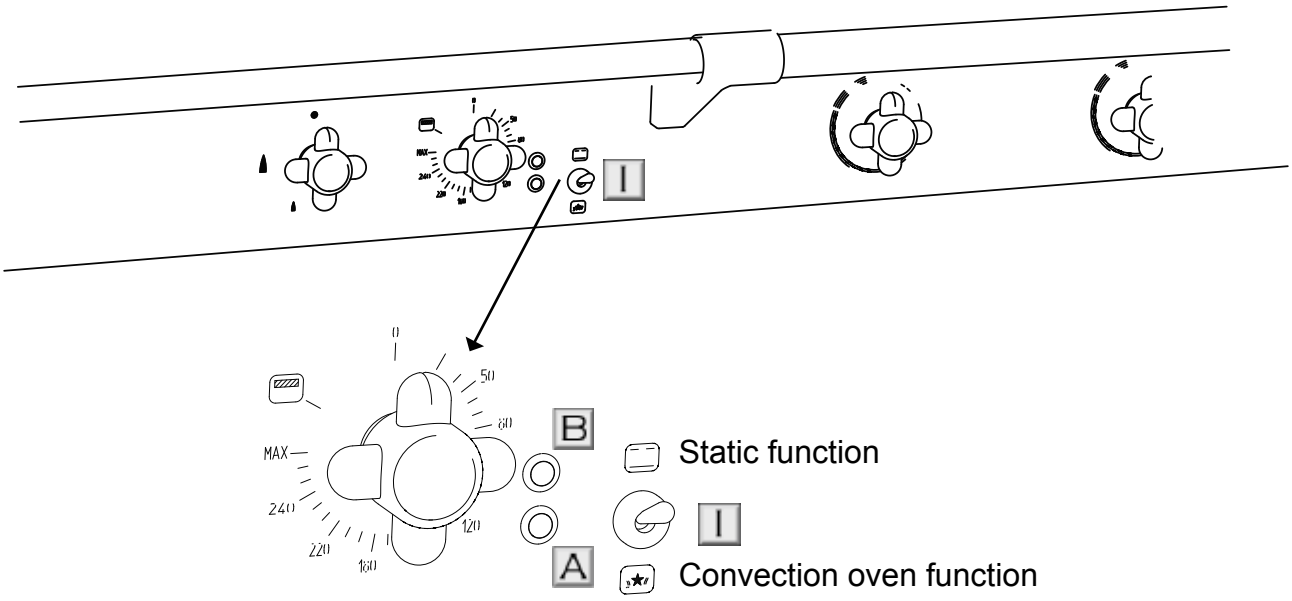
Description :

Made of sheet with an acid-resistant enamel coating applied at 850°C. The dual function electric ovens have 3 shelf positions (70 mm spacing) allowing shelves and flatware to slide easily.
The dimensions of the oven are 530 mm x 305 mm x 455 mm, 65 litre.

The dual function electric oven is supplied equipped with one roasting tray, one grill insert with fits into the roasting tray and one oven rack insert as standard.

To choose the mode of operation by flipping the switch I is in position

for operation in static mode or for operation in convection mode.



The heating elements are controlled by a thermostatic switch.

There are 2 indicator lamps on the control panel of the electric-oven version :

- Signal lamp A lights when the oven/ grill on.
- Signal lamp B shows status of the oven/ grill in use (see below).

Use :

Select the static mode by turning the switch to position or select the convection mode by turning the switch to position . .
The oven must be pre-heated at the thermostat setting chosen for cooking.
Turn the thermostat switch clockwise to the required mark.

The indicator lamps (A and B) are lit. When indicator lamp B is no longer lit, the selected temperature has been reached and you can then place your dish in the oven.

To turn off, turn the control knob anti-clockwise to the **O** position.

DUAL FUNCTION ELECTRIC OVEN - STATIC MODE

Static Electric Ovens are simple to use and are ideal general purpose ovens.

The static electric oven has three heating elements and can be used as both an oven and a grill.

The static electric oven is specially recommended for dry pastries such as almond biscuits, Genoese sponges, etc.

The heating elements consist of one 1700 W element at the base and a peripheral 1200 W element in the roof which operate simultaneously.

DUAL FUNCTION ELECTRIC OVEN - CONVECTION MODE

Convection ovens have many advantages, the main benefit being that identical or different dishes can be cooked evenly at several levels. It is therefore particularly suitable for cooking cakes, pastries, Viennese bread or flaky pastry.

Air circulation is achieved by using one or two turbines inside the oven which draw in air and expel it onto one or two heating elements, thus producing movement of warm air referred to as “convection”.

It heats quickly and defrosts frozen food evenly.

Different dishes can be cooked simultaneously without taste transference because odours are destroyed as the air passes over the heating element.

Note : In a forced convection oven cooking can take place at temperatures lower than in a conventional oven consider reducing the heating temperatures Most recipes suggest decreasing the suggested temperature by between 10 x 15 °C when using a convection oven. Also it may be helpful to rotate food (particularly larger dishes) during the cooking process.

The oven is heated by a circular 2950 W element.

Electric grill

The electric oven is equipped with a grill that can be used to grill meat and fish cook all types of dishes au gratin. The grill is ideal for finishing off crèmes brûlées or to obtain perfect cooking of a rib of beef.

Use

Turn the thermostat control knob one click further to the symbol. To turn off, turn the control knob clockwise to the O position.

Useful hint : Prior to use, we advise you to read the «Use of the grill on electric ovens” paragraph in the “Preliminary recommendations for the use of the ovens” chapter of this manual.

REMEMBER : - GRILL FOOD WITH THE OVEN DOOR CLOSED

- CHECK THE FOOD every minute or so Lacanche grills are extremely powerful.

Before any cleaning work, close the gas supply and/or isolate from the mains electricities supply

Do not use a steam cleaner to clean the range.

Gas hobs :

The burners are made in two parts in order to facilitate cleaning. Clean them separately,.

→ Burner cap :
Burner caps are made of solid brass. Use a special brass-cleaning product (e.g. MIROR® or BRASSO®) and a soft cloth.

If the product runs onto the enamel do not rub (these products generally contain abrasives). Rinse immediately with clean water without rubbing.

If the caps are very dirty polish them with very fine sand paper and then rub them with a copper cleaner.

→ **Burner body :**

The aluminium bodies of the burners become stained with use. They should be cleaned regularly with a scouring pad (Scotch Brite®).

After removing the pan supports and burners, the cooking surface can be cleaned easily and thoroughly by simply using a sponge.

Do not use scouring pads or abrasive products such as oven cleaners and stain removers.

When cleaning, be careful not to splash liquid into the openings of the burners.

Traditional Hob (Simmer Plate) :

Do not use water to clean the simmer plate when it is hot. This can damage it.

Immediately remove any spillages to make cleaning easier.

Use a sponge moistened with soapy water or scouring powder.

Radiant Electric hob :

Hotplates must ALWAYS be kept dry. Wipe your pans before placing them on the hotplates.

Limescale can be removed by using white wine vinegar. Cover the marks with a cloth soaked in wine vinegar and leave for 1/2 h before carefully rinsing and drying.

Marks made by metal or superficial deposits which remain after the standard cleaning described above can be removed by using a liquid product for cleaning stainless steel pans (e.g. cream stainless steel ZIP ®, stainless steel PPZ ®, etc.).

The stainless steel frame can be cleaned by using a damp sponge with a mild detergent for stubborn marks (e.g. CIF Ammoniacal ®, etc.).

If any sugar-based syrup falls on the glass ceramic hob during use, leave the element switched to position 1, and, using a razor blade scraper (such as CERA Quick) IMMEDIATELY remove the remaining burnt-on layer.

CAUTION

If there is any visible sign of a surface crack, immediately isolate appliance from the electrical supply to prevent risk of electric shock. Contact your installer.

CLEANING AND MAINTENANCE

Stainless steel bodied Cookers :

Use special stainless steel cleaners (ZIP INOX®, JOHNSON INOX®, PPZ INOX®, for instance). Do not use abrasive cleaners.

Stainless-steel hop :

The entire hob is pressed or comprises pressed recesses for easy cleaning and improved hygiene (no water trap). The hob should be cleaned with liquid, non-chlorinated products to avoid scratching the steel.

If the hob is stained use a clay stone- and soap-based paste available from department stores.

Brushed Stainless-steel trim :

The brushed stainless-steel trim should be cleaned with aerosol products available from department stores. You should nevertheless choose a cleaner that contains only a small quantity of silicone to avoid leaving white streaks after the product dries.

Brass trim :

Use a special brass-cleaning product (e.g. MIROR® or BRASSO®) and a soft cloth. If the product runs onto the enamel do not rub (these products generally contain abrasives). Rinse immediately with clean water without rubbing.

Another solution is to use solid soap (Pierre d'argent, Pierre d'argile) applied with a damp sponge to the zones to be cleaned.

This solution is also very effective for cleaning and bringing a shine back to brass or chrome surfaces.

Enamelled surfaces :

Use a sponge soaked in soapy water or a window-cleaning product but never scouring powder.

You can also use methylated spirit but only when the range is cold.

Ovens :

Be sure the power supply is disconnected and the ovens are cold.

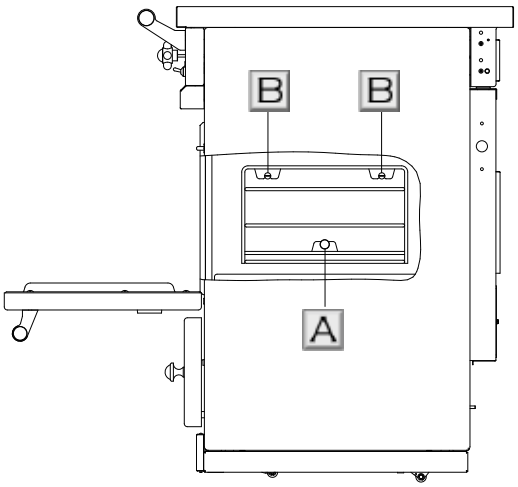
Remove scales: Loosen the screw A with your hand. Slide the brackets a small distance upwards to disengage the bracket from the lugs B.

Caution : To remove the brackets, be sure the brackets are locked

on the lugs B before loosening the screw A.

Clean the side panels with a non abrasive cleaning agent. Harsh cleaning agents should not be used. If you use such product, first remove the oven door seals and reinstall after cleaning.

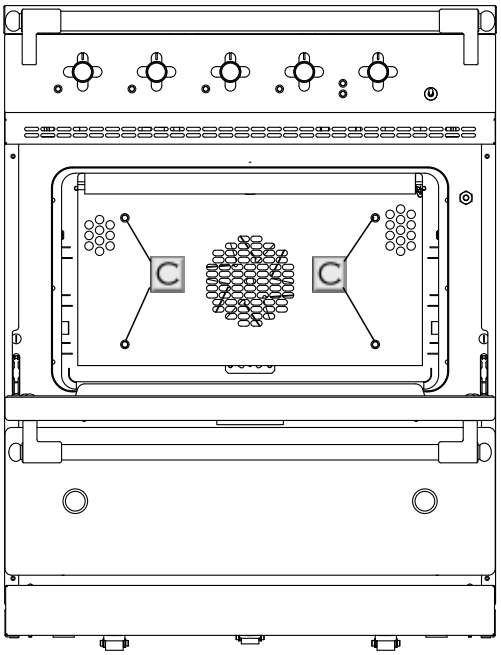
Rinse and dry.



After cleaning, replace the back panel with the screws and the washers. Be sure you the screws are correctly screwed.

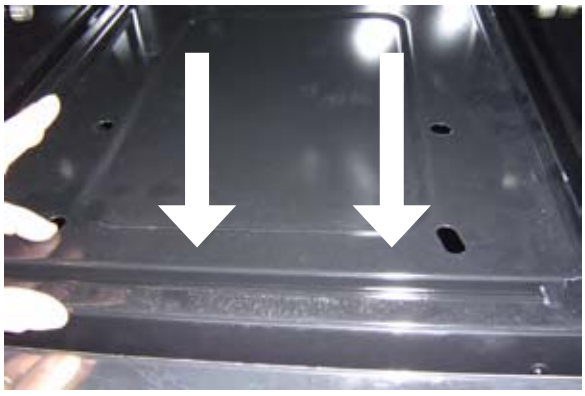
CLEANING AND MAINTENANCE

If you have a convection oven, clean the back wall protecting the turbine at least once a year. The grease carried by airflow and when the range is used at lower temperatures can create smoke. Do not allow cleaner into the fans. It is advisable to remove the back panel for cleaning: unscrew the 4 screws C.



After cleaning, replace the back panel with the screws and the washers. Be sure you the screws are correctly screwed.

Do not spray strong cleaning products directly onto the elements in the electric ovens.
After cleaning, before use make sure that the base plate is properly fitted under the groove in the fascia in order to avoid deformation of the base due to heat.



CAUTION

Use NON chlorinated cleaners to clean this unit.

Carefully read the precautions and recommendations for applying the products you use to clean and maintain the range. Follow the instructions for use.

Information regarding the elimination of electric and electronic waste

Government Order No. 2005-829 dated 20 July 2005 relative to the composition of electrical and electronic equipment and the elimination of waste resulting from such equipment implementing European Directives 2002/95/EC and 2002/96/EC.

- Electrical and electronic equipment (EEE) and Waste from Electric and Electronic Equipment (WEEE) are regulated in Europe by two directives whose aim is to limit the use of hazardous substances in EEEs and to encourage the re-use, recycling and other forms of recovery of WEEEs in order to reduce the quantity of waste to be eliminated.

Each item of electrical and electronic equipment marketed after 13 August 2005 must display this sign.

The sign means that the equipment should not be thrown away with other waste, that it is collected separately in order to be recovered, reused or recycled.

- Users of electrical and electronic equipment must not throw WEEEs away along with unsorted municipal waste**.**

- Users are provided with suitable waste collection systems.

By complying with these Orders users of electrical and electronic equipment avoid effects that are potentially harmful to the environment and public health. They also help preserve natural resources.